

THE
FORME OF CURY,
A R O L L
OF
ANCIENT ENGLISH COOKERY,

Compiled, about A. D. 1390, by the
Master-Cooks of King RICHARD II,

Presented afterwards to Queen ELIZABETH,
by EDWARD Lord STAFFORD,

And now in the Possession of GUSTAVUS BRANDER, Esq.

Illustrated with NOTES,

And a copious INDEX, or GLOSSARY.

A MANUSCRIPT of the EDITOR,
of the same Age and Subject, is subjoined.

BY AN ANTIQUARY.

Samuel Pegge

" — ingeniosa gula est."

MARTIAL.

LONDON,
PRINTED BY J. NICHOLS.

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THE

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LONDON

PRINTED BY J. NICHOLS

IN GREAT BRITAIN



TO

GUSTAVUS BRANDER, Esq.

F. R. S. F. S. A. and Cur. Brit. Mus.

SIR,

I RETURN your very curious Roll of Cookery, and I trust with some Interest, not full I confess nor legal, but the utmost which your Debtor, from the scantiness of his ability, can at present afford. Indeed, considering your respectable situation in life, and that diffusive sphere of knowledge and science in which you are acting, it must be exceedingly difficult for any one, how well furnished soever, completely to answer your just, or even most moderate demands. I intreat the favour of you, however, to accept for once this short payment in lieu of better,

[iv]

or at least as a public testimony of that profound regard wherewith I am,

SIR,

Your affectionate friend,

and most obliged servant,

THE EDITOR.

P R E-

P R E F A C E

TO THE

CURIOUS ANTIQUARIAN READER.

WITHOUT beginning *ab ovo* on a subject so light (a matter of importance, however, to many a modern Catus or Amasinius), by investigating the origin of the Art of Cookery, and the nature of it as practised by the Antediluvians^a; without dilating on the several particulars concerning it afterwards

^a If, according to Petavius and Le Clerc, the world was created in autumn, when the fruits of the earth were both plentiful and in the highest perfection, the first man had little occasion for much culinary knowledge: roasting or boiling the cruder productions, with modes of preserving those which were better ripened, seem to be all that was necessary for him in the way of *Cury*. And even after he was displaced from Paradise, I conceive, as many others do, he was not permitted the use of animal food [Gen. i. 29.]; but that this was indulged to us, by an enlargement of our charter, after the Flood, Gen. ix. 3. But, without wading any further in the argument here, the reader is referred to Gen. ii. 8. seq. iii. 17. seq. 23.

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amongst the Patriarchs, as found in the Bible^b, I shall turn myself immediately, and without further preamble, to a few cursory observations respecting the Greeks, Romans, Britons, and those other nations, Saxons, Danes, and Normans, with whom the people of this nation are more closely connected.

The Greeks probably derived something of their skill from the East, (from the Lydians principally, whose cooks are much celebrated,^c) and something from Egypt. A few hints concerning Cookery may be collected from Homer, Aristophanes, Aristotle, &c. but afterwards they possessed many authors on the subject, as may be seen in Athenæus^d. And as Diatetics were esteemed a branch of the study of medicine, as also they were afterwards^e, so many of those authors were Physicians; and *the Cook* was undoubtedly a character of high reputation at Athens^f.

^b Genesis xviii. xxvii. Though their best repasts, from the politeness of the times, were called by the simple names of *Bread*, or a *Morsel of bread*, yet they were not unacquainted with modes of dressing flesh, boiling, roasting, baking; nor with sauce, or seasoning, as salt and oil, and perhaps some aromatic herbs. Calmet v. Meats and Eating. and qu. of honey and cream. *ibid*.

^c Athenæus, lib. xii. cap. 3.

^d Athenæus, lib. xii. cap. 3. et Casaubon. See also Lister ad Apicium, præf. p. ix. Jungerm. ad Jul. Pollucem, lib. vi. c. 10.

^e See below. 'Tamen uterque [Torinus et Humelbergius] hæc scripta [i. e. Apicii] ad medicinam vendicarunt.' Lister, præf. p. iv. viii. ix.

^f Athenæus, p. 519. 660.

As to the Romans ; they would of course borrow much of their culinary arts from the Greeks, though the Cook with them, we are told, was one of the lowest of their slaves ^g. In the latter times, however, they had many authors on the subject as well as the Greeks, and the practitioners were men of some science ^h, but, unhappily for us, their compositions are all lost except that which goes under the name of Apicius ; concerning which work and its author, the prevailing opinion now seems to be, that it was written about the time of *Heliogabalus* ⁱ, by one *Cælius*, (whether *Aurelianus* is not so certain) and that *Apicius* is only the title of it ^k. However, the compilation, though not in any great repute, has been several times published by learned men.

The Aborigines of Britain, to come nearer home, could have no great expertness in Cookery, as they had no oil, and we hear nothing of their butter. They used only sheep and oxen, eating neither hares, though so greatly esteemed at Rome, nor hens, nor geese, from a notion of superstition. Nor did they eat fish. There was little corn in the interior part of the

^g Priv. Life of the Romans, p. 171. Lister's Præf. p. iii. but see Ter. An. i. 1. Cafaub. ad Jul. Capitolin. cap. 5.

^h Cafaub. ad Capitolin. l. c.

ⁱ Lister's Præf. p. ii. vi. xii.

^k Fabric. Bibl. Lat. tom. II. p. 794. Hence Dr. Bentley ad Hor. ii. ferm. 8. 29. styles it *Pseudapicius*. Vide Listerum, p. iv.

island, but they lived on milk and flesh¹; though it is expressly asserted by Strabo that they had no cheese². The later Britons, however, well knew how to make the best use of the cow, since, as appears from the laws of *Hoel Dda*, A.D. 943, this animal was a creature so essential, so common and useful in Wales, as to be the standard in rating fines, &c.³.

Hengist, leader of the Saxons, made grand entertainments for king Vortigern⁴, but no particulars have come down to us; and certainly little exquisite can be expected from a people then so extremely barbarous as not to be able either to read or write. ‘Barbari homines a septentrione, (they are the words of Dr. Lister) caseo et ferina subcruda visitantes, omnia condimenta adjectiva respuerunt’⁵.

Some have fancied, that as the Danes imported the custom of hard and deep drinking, so they likewise introduced the practice of gormandizing, and that this word itself is derived from *Gormund*, the name of that Danish king whom Ælfred the Great per-

¹ Cæsar de B. G. v. § 10.

² Strabo, lib. iv. p. 200. Pegge’s Essay on Coins of Cunob, p. 95.

³ Archæologia, iv. p. 61. Godwin, de Præsul. p. 596. seq.

⁴ Malmsh. p. 9. Galfr. Mon. vi. 12.

⁵ Lister. ad Apic. p. xi. where see more to the same purpose.

suaded to be christened, and called Æthelstane¹. Now 'tis certain that Hardicnut stands on record as an egregious glutton², but he is not particularly famous for being a *curious Viander*; 'tis true again, that the Danes in general indulged excessively in feasts and entertainments³, but we have no reason to imagine any elegance of Cookery to have flourished amongst them. And though Guthrum, the Danish prince, is in some authors named *Gormundus*⁴; yet this is not the right etymology of our English word *Gormandize*, since it is rather the French *Gourmand*, or the British *Gormod*⁵. So that we have little to say as to the Danes.

I shall take the later English and the Normans together, on account of the intermixture of the two nations after the Conquest, since, as lord Lyttelton observes, the English accommodated themselves to the Norman manners, except in point of temperance in eating and drinking, and communicated to them their own habits of drunkenness and immoderate feasting⁶. Erasmus also remarks, that the English in his time

¹ Spelm. Life of Ælfred, p. 66. Drake, Eboracum. Append. p. civ.

² Speed's History.

³ Monf. Mallet, cap. 12.

⁴ Wilkins, Concil. I. p. 204. Drake, Ebor. p. 316. Append. p. civ. cv.

⁵ Menage, Orig. v. Gourmand.

⁶ Lord Lyttelton, Hist. of H. II. vol. iii. p. 49.

were attached to *plentiful and splendid tables*; and the same is observed by Harrison^y. As to the Normans, both William I. and Rufus made grand entertainments^z; the former was remarkable for an immense paunch, and withal was so exact, so nice and curious in his repasts^z, that when his prime favourite William Fitz-Osborne, who as steward of the household had the charge of the Cury, served him with the flesh of a crane scarcely half-roasted, he was so highly exasperated, that he lifted up his fist, and would have stricken him, had not Eudo, appointed *Dapifer* immediately after, warded off the blow^b.

Dapifer, by which is usually understood *steward of the king's household*^c, was a high officer amongst the Normans; and *Larderarius* was another, clergymen

^y Harrison, Descript. of Britain, p. 165, 166.

^z Stow, p. 102. 128.

^a Lord Lyttelton observes, that the Normans were delicate in their food, but without excess. Life of Hen. II. vol. III. p. 47.

^b Dugd. Bar. I. p. 109. Henry II. served to his son. Lord Lyttelton, IV. p. 298.

^c Godwin de Præsul. p. 695, renders *Carver* by *Dapifer*, but this I cannot approve. See Thoroton. p. 23. 28. Dugd. Bar. I. p. 441. 620. 109. Lib. Nig. p. 342. Kennet, Par. Ant. p. 119. And, to name no more, Spelm. in voce. The *Carver* was an officer inferior to the *Dapifer*, or *Steward*, and even under his control. Vide Lel. Collect. VI. p. 2. And yet I find Sir Walter Manny when young was carver to Philippa queen of king Edward III. Barnes Hist. of E. III. p. 111. The *Steward* had the name of *Dapifer*, I apprehend, from serving up the first dish. V. supra.

then

then often occupying this post, and sometimes made bishops from it^d. He was under the *Dapifer*, as was likewise the *Cocus Dominicæ Coquinæ*, concerning whom, his assistants and allowances, the *Liber Niger* may be consulted^e. It appears further from *Fleta*, that the chief cooks were often providers, as well as dressers, of victuals^f. But *Magister Coquinæ*, who was an esquire by office, seems to have had the care of pourveyance, A. D. 1340^g, and to have nearly corresponded with our *clerk of the kitchen*, having authority over the cooks^h. However, the *Magnus Coquus*, *Coquorum Præpositus*, *Coquus Regius*, and *Grans Queux*, were officers of considerable dignity in the palaces of princes; and the officers under them, according to Du Fresne, were in the French court A. D. 1385, much about the time that our Roll was made, ‘*Queux, Aideurs, Asteurs, Paiges, Souffleurs, Enfants, Sauffiers de Commun, Sauffiers devers le Roy, Sommiers, Poulliers, Huiffiers*’ⁱ.

In regard to religious houses, the Cooks of the greater foundations were officers of consequence,

^d Sim. Dunelm. col. 227. Hoveden, p. 469. Malmf. de Pont. p. 286.

^e Lib. Nig. Scaccarii, p. 347.

^f Fleta, II. cap. 75.

^g Du Fresne, v. Magister.

^h Du Fresne, ibid.

ⁱ Du Fresne, v. Coquus. The curious may compare this List with Lib. Nig. p. 347.

though

though under the Cellarer^k, and if he were not a monk, he nevertheless was to enjoy the portion of a monk^l. But it appears from Somner, that at Christ Church, Canterbury, the *Lardyrer* was the first or chief cook^m; and this officer, as we have seen, was often an ecclesiastic. However, the great Houses had Cooks of different ranksⁿ; and manors and churches^o were often given *ad cibum* and *ad victum monachorum*^p. A fishing at Lambeth was allotted to that purpose^q. But whether the Cooks were Monks or not, the *Magistri Coquinae*, Kitcheners, of the monasteries, we may depend upon it, were always monks; and I think they were mostly ecclesiastics elsewhere: thus when Cardinal Otto, the Pope's legate, was at Oxford, A. 1238, and that memorable fray happened between his retinue and the students, the *Magister Coquorum* was the Legate's brother, and was there

^k In Somner, Ant. Cant. Append. p. 36. they are under the *Magister Coquinae*, whose office it was to purvey; and there again the chief cooks are proveditors; different usages might prevail at different times and places. But what is remarkable, the *Coquinarius*, or Kitchener, which seems to answer to *Magister Coquinae*, is placed before the Cellarer in Tanner's Notitia, p. xxx. but this may be accidental.

^l Du Fresne, v. Coquus.

^m Somner, Append. p. 36

ⁿ Somner, Ant. Cant. Append. p. 36.

^o Somner, p. 41.

^p Somner, p. 36, 37, 39, sæpius.

^q Somner, l. c.

killed.

killed^r. The reason given in the author, why a person so nearly allied to the Great Man was assigned to the office, is this, ‘ Ne procuraretur aliquid venenorum, quod nimis [i. e. valde] timebat legatus;’ and it is certain that poisoning was but too much in vogue in these times, both amongst the Italians and the good people of this island^s; so that this was a post of signal trust and confidence. And indeed afterwards, a person was employed to *taste*, or *take the assaie*, as it was called^t, both of the messes and the water in the ewer^u, at great tables; but it may be doubted whether a particular person was appointed to this service, or it was a branch of the *Sewer’s* and cup-bearer’s duty, for I observe, the *Sewer* is sometimes called *Præguflator*^x, and the cup-bearer tastes the water elsewhere^y. The religious houses, and their presidents, the abbots and priors, had their days of *Gala*, as likewise their halls for strangers, whom, when persons of rank, they often entertained with splendour and magnificence. And as for the secular clergy, archbishops and bishops, their feasts,

^r M. Paris, p4. 69.

^s Dugd. Bar. I. p. 45. Stow, p. 184. M. Paris, p. 377. 517. M. Westm. p. 364.

^t Lel. Collectan. VI. p. 7. seq.

^u Ibid. p. 9. 13.

^x Compare Leland, p. 3. with Godwin de Præful. p. 695. and so Junius in Etymol. v. Sewer.

^y Leland, p. 8, 9. There are now *two yeomen of the mouth* in the king’s household.

of which we have some upon record ^z, were so superb, that they might vie either with the regal entertainments, or the pontifical suppers of ancient Rome (which became even proverbial ^a), and certainly could not be dressed and set out without a large number of Cooks ^b. In short, the satirists of the times before, and about the time of, the Reformation, are continually inveighing against the high-living of the bishops and clergy; indeed luxury was then carried to such an extravagant pitch amongst them, that archbishop Cranmer, A. 1541, found it necessary to bring the secular clergy under some reasonable regulation in regard to the furnishing of their tables, not excepting even his own ^c.

After this historical deduction of the *Ars coquinaria*, which I have endeavoured to make as short as possible, it is time to say something of the Roll which

^z That of George Neville, archbishop of York, 6 Edw. IV. and that of William Warham, archbishop of Canterbury, A. D. 1504. These were both of them inthronization-feasts. Leland, Collectan. VI. p. 2 and 16 of Appendix. They were wont *minuere sanguinem* after these superb entertainments, p. 32.

^a Hor. II. Od. xiv. 28. where see Monf. Dacier.

^b Sixty-two were employed by archbishop Neville. And the hire of cooks at archbishop Warham's feast came to 23 l. 6 s. 8 d.

^c Strype, Life of Cranmer, p. 451, or Lel. Coll. ut supra, p. 38. Sumptuary laws in regard to eating were not unknown in ancient Rome. Erasmi. Colloq. p. 81. ed. Schrev. nor here formerly, see Lel. Coll. VI. p. 36. for 5 Ed. II.

is here given to the public, and the methods which the Editor has pursued in bringing it to light.

This vellum Roll contains 196 *formulae*, or recipes, and belonged once to the earl of Oxford^d. The late James West esquire bought it at the Earl's sale, when a part of his MSS were disposed of; and on the death of the gentleman last mentioned it came into the hands of my highly-esteemed friend, the present liberal and most communicative possessor. It is presumed to be one of the most ancient remains of the kind now in being, rising as high as the reign of king Richard II.^e. However, it is far the largest and most copious collection of any we have; I speak as to those times. To establish its authenticity, and even to stamp an additional value upon it, it is the identical Roll which was presented to queen Elizabeth, in the 28th year of her reign, by lord Stafford's heir, as appears from the following address, or inscription, at the end of it, in his own hand-writing: 'Antiquum hoc monumentum oblatum et missum est majestati vestrae vicefimo septimo die mensis Julij, anno regni vestri faelicissimi vicefimo viij ab

^d I presume it may be the same Roll which Mr. Hearne mentions in his *Lib. Nig. Scaccarii*, I. p. 346. See also three different letters of his to the earl of Oxford, in the *Brit. Mus.* in the second of which he styles the Roll *a piece of antiquity, and a very great rarity indeed*. Harl. MSS. N^o 7523.

^e See the Proem.

‘humilimo vestro subdito, vestraeq majestati fidelissimo

‘E. Stafford,

‘Hæres domus subversæ Buckinghamiens.’ ‡

The general observations I have to make upon it are these: many articles, it seems, were in vogue in the fourteenth century, which are now in a manner obsolete, as cranes, curlews, herons, seals^g, porpoises, &c. and, on the contrary, we feed on sundry fowls which are not named either in the Roll, or the Editor's MS.^h as quails, rails, teal, woodcocks, snipes, &c. which can scarcely be numbered among the *small birds* mentioned 19. 62. 154.ⁱ So as to fish, many species appear at our tables which are not found in the Roll, trouts, flounders, herrings, &c.^k It were easy and obvious to dilate here on the variations of taste at different periods of time, and the reader would probably not dislike it; but so many other particulars demand our attention, that I shall content myself with observing in general, that where-

‡ This lord was grandson of Edward duke of Bucks, beheaded A. 1521, whose son Henry was restored in blood; and this Edward, the grandson, born about 1571, might be 14 or 15 years old when he presented the Roll to the Queen.

g Mr. Topham's MS. has *focas* among the fish; and see archbishop Nevil's Feast, 6 E. IV. to be mentioned below.

h Of which see an account below.

i See Northumb. Book, p. 107, and Notes.

k As to carps, they were unknown in England t. R. II. Fuller, Worth. in Suffex, p. 98. 113. Stow, Hist. 1038.

as a very able *Italian* critic, *Latinus Latinus*, passed a sinister and unfavourable censure on certain seemingly strange medlies, disgusting and preposterous messes, which we meet with in *Apicius*; Dr. *Lister* very sensibly replies to his strictures on that head, ' That these messes are not immediately to be rejected, ' because they may be displeasing to some. *Plutarch* ' testifies, that the ancients disliked *pepper* and the ' sour juice of lemons, insomuch that for a long time ' they only used these in their wardrobes for the sake ' of their agreeable scent, and yet they are the most ' wholesome of all fruits. The natives of the *West* ' *Indies* were no less averse to *salt*; and who would ' believe that *hops* should ever have a place in our ' common beverage¹, and that we should ever think ' of qualifying the sweetness of malt, through good ' housewifry, by mixing with it a substance so egregiously bitter? Most of the *American* fruits are exceedingly odoriferous, and therefore are very disgusting at first to us *Europeans*: on the contrary, our fruits appear insipid to them, for want of odour. There are a thousand instances of things, would we recollect them all, which though disagreeable to taste are commonly assumed into our viands; indeed, *custom* alone reconciles and adopts fauces which are even nauseous to the palate. *Latinus Latinus* there-

¹ The Italians still call the hop *cattiva erba*. There was a petition against them t. H. VI. Fuller, Worth. p. 317, &c. Evelyn, Sylva, p. 201. 469. ed. Hunter.

‘ fore very rashly and absurdly blames *Apicius*, on
 ‘ account of certain preparations which to him, for-
 ‘ sooth, were disrelishing^m. In short it is a known
 maxim, that *de gustibus non est disputandum*;

And so Horace to the same purpose :

‘ Tres mihi convivæ prope dissentire videntur,
 ‘ Poscentes vario multum diversa palato.
 ‘ Quid dem? quid non dem? renuis tu quod jubet
 ‘ alter.
 ‘ Quod petis, id fane est invisum acidumque
 ‘ duobus.

Hor. II. Epist. ii.

And our Roll sufficiently verifies the old observation
 of Martial — *ingeniosa gula est*.

Our Cooks again had great regard to the eye, as
 well as the taste, in their compositions; *flourishing*
 and *strewing* are not only common, but even leaves of
 trees gilded, or silvered, are used for ornamenting
 messes, see N^o 175ⁿ. As to colours, which perhaps
 would chiefly take place in subtleties, blood boiled
 and fried (which seems to be something singular)
 was used for dying black, 13. 141. saffron for yel-

^m Lister, Præf. ad Apicium, p. xi.

ⁿ So we have *lozenges of golde*. Lcl. Collect. IV. p. 227. and a
 wild boar's head *gylt*, p. 294. A peacock with *gylt neb*, VI. p. 6.
Leche Lambart gylt, *ibid*.

low, and fanders for red°. Alkenet is also used for colouring^p, and mulberries^q; amydon makes white, 68; and turnefole^r *pownas* there, but what this colour is the Editor professes not to know, unless it be intended for another kind of yellow, and we should read *jownas*, for *jaulnas*, orange-tawney. It was for the purpose of gratifying the sight that *sotiltees* were introduced at the more solemn feasts. Rabelais has comfits of an hundred colours.

Cury, as was remarked above, was ever reckoned a branch of the Art Medical; and here I add, that the verb *curare* signifies equally to dress victuals^s, as to cure a distemper; that every body has heard of *Doctor Diet*, *kitchen physick*, &c. while a numerous band of medical authors have written *de cibis et alimentis*, and have always classed diet among the *non-naturals*; so they call them, but with what propriety they best know. Hence Junius ‘*Δείκναι* Græcis est ‘victus, ac speciatim certa victûs ratio, qualis a *Medicis* ad tuendam valetudinem præscribitur^t.’ Our

° N° 68. 20. 58. See my friend Dr. Percy on the Northumberland-Book, p. 415. and MS Ed. 34.

^p N° 47. 51. 84.

^q N° 93. 132. MS Ed. 37.

^r Perhaps Turmerick. See ad loc.

^s Ter. Andr. l. 1. where Donatus and Mad. Dacier explain it of Cooking. Mr. Hearne, in describing our Roll, see above, p. xi, by an unaccountable mistake, read *Fary* instead of *Cury*, the plain reading of the MS.

^t Junii Etym. v. Diet.

Cooks expressly tell us, in their proem, that their work was compiled 'by assent and avysement of 'maisters of phisik and of philosophie that dwellid 'in his [the King's] court' where *phisik* is used in the sense of medicine, *physicus* being applied to persons professing the Art of Healing long before the 14th century", as implying *such* knowledge and skill in all kinds of natural substances, constituting the *materia medica*, as was necessary for them in practice. At the end of the Editor's MS. is written this rhyme,

Explicit coquina que est optima medicina *.

There is much relative to eatables in the *Schola Salernitana*; and we find it ordered, that a physician should over-see the young prince's wet-nurse at every meal, to inspect her meat and drink †.

But after all the avysement of physicians and philosophers, our processes do not appear by any means to be well calculated for the benefit of recipients, but rather inimical to them. Many of them are so highly seasoned, are such strange and heterogeneous

* Reginaldus Phisicus. M. Paris, p. 410. 412. 573. 764. Et in Vit. p. 94. 103. Chaucer's *Medicus* is a doctor of phisick, p. 4. V. Junii Etym. voce Physician. For later times, v. J. Rossus, p. 93.

† That of Donatus is more modest 'Culina medicinæ famulatrix 'est.'

‡ Lel. Collect. IV. p. 183. 'Diod. Siculus refert primos Ægypti Reges victum quotidianum omnino sumplisse ex medicorum præscripto.' Lister ad Apic. p. ix.

compositions, meer olios and gallimawfreys, that they seem removed as far as possible from the intention of contributing to health; indeed the messes are so redundant and complex, that in regard to herbs, in N° 6, no less than ten are used, where we should now be content with two or three: and so the sallad, N° 76, consists of no less than 14 ingredients. The physicians appear only to have taken care that nothing directly noxious was suffered to enter the forms. However, in the Editor's MS. N° 11, there is a prescription for making a *colys*, I presume a *cullis*, or invigorating broth; for which see Doddsley's Old Plays, vol. II. 124. vol. V. 148. vol. VI. 355. and the several plays mentioned in a note to the first mentioned passage in the Edit. 1780².

I observe further, in regard to this point, that the quantities of things are seldom specified^a, but are too much left to the taste and judgement of the cook, who, if he should happen to be rash and inconsiderate, or of a bad and undistinguishing taste, was capable of doing much harm to the guests, to invalids especially.

Though the cooks at Rome, as has been already noted, were amongst the lowest slaves, yet it was not so more anciently; Sarah and Rebecca cook, and so

^a See also Lyly's *Euphues*, p. 282. Cavendish, *Life of Wolsey*, p. 151, where we have *callis*, malè; Cole's and Lyttleton's *Dict.* and Junii *Etymolog.* v. *Collice*.

^a See however, N° 191, and Editor's MS II. 7.

do Patroclus and Automedon in the ninth Iliad. It were to be wished indeed, that the Reader could be made acquainted with the names of our *master-cooks*, but it is not in the power of the Editor to gratify him in that; this, however, he may be assured of, that as the Art was of consequence in the reign of Richard, a prince renowned and celebrated in the Roll^b, for the splendor and elegance of his table, they must have been persons of no inconsiderable rank: the king's first and second cooks are now esquires by their office, and there is all the reason in the world to believe they were of equal dignity heretofore^c. To say a word of king *Richard*: he is said in the proeme to have been 'acōnted the best and ryallest vyānd [curioso in eating] of all estē kynges.' This, however, must rest upon the testimony of our cooks, since it does not appear otherwise by the suffrage of history, that he was particularly remarkable for his niceness and delicacy in eating, like Heliogabalus, whose favourite dishes are said to have been the tongues of peacocks and nightingales, and the brains of parrots and pheasants^d; or like Sept. Geta, who, according to Jul. Capitolinus^e, was so curious, so whimsical, as to order the dishes at his dinners to consist of things which all began with the same letters. Sardanapalus

^b Vide the proeme.

^c See above.

^d Univ. Hist. XV. p. 352. 'Æsopus pater linguas avium humana vocales lingua canavit; filius margaritas.' Lister ad Apicium, p. vii.

^e Jul. Capitolinus, c. 5.

again, as we have it in Athenæus^f, gave a *præmium* to any one that invented and served him with some novel cate; and Sergius Orata built a house at the entrance of the Lucrine lake, purposely for the pleasure and convenience of eating the oysters perfectly fresh. Richard II. is certainly not represented in story as resembling any such epicures, or capriccioso's, as these^g. It may, however, be fairly presumed, that good living was not wanting among the luxuries of that effeminate and dissipated reign.

My next observation is, that the messes both in the Roll and the Editor's MS, are chiefly soups, potages, ragouts, hashes, and the like hotche-potches; entire joints of meat being never *served*, and animals, whether fish or fowl, seldom brought to table whole, but hacked and hewed, and cut in pieces or gobbets^h; the mortar also was in great request, some messes being actually denominated from it, as *mortreux*, or *mortereys*, as in the Editor's MS. Now in this state of things, the general mode of eating must either have been with the spoon or the fingers; and this perhaps may have been the reason that spoons be-

^f Athenæus, lib. xii. c. 7. Something of the same kind is related of Heliogabalus, Lister Præf. ad Apic. p. vii.

^g To omit the paps of a pregnant sow, Hor. I. Ep. xv. 40. where see Mons. Dacier; Dr. Fuller relates, that the tongue of carps were accounted by the ancient Roman palate-men most delicious meat. Worth. in Suffex. See other instances of extravagant Roman luxury in Lister's Præf. to Apicius, p. vii.

^h See, however, N^o 33, 34, 35. 146.

came an usual present from gossips to their god-children at christeningsⁱ; and that the basin and ewer, for washing before and after dinner, was introduced, whence the *ewerer* was a great officer^k, and the *ewery* is retained at Court to this day^l; we meet with *damaske water* after dinner^m, I presume, perfumed; and the words *ewer*, &c. plainly come from the Saxon *eſe*, or French *eau*, *water*.

Thus, to return, in that little anecdote relative to the Conqueror and William Fitz-Osbern, mentioned above, not the crane, but *the flesh of the crane* is said to have been under-roasted. Table, or case-knives, would be of little use at this timeⁿ, and the art of carving so perfectly useless, as to be almost unknown. In about a century afterwards, however, as appears from archbishop Neville's entertainment, many articles were served whole, and lord Wylloughby was the carver^o. So that carving began now to be prac-

ⁱ The king, in Shakespeare, Hen. VIII. act iv. sc. 2. and 3. calls the gifts of the sponsors, *spoons*. These were usually gilt, and, the figures of the apostles being in general carved on them, were called *apostle spoons*. See Mr. Steevens's note in Ed. 1778, vol. VII. p. 312. also Gent. Mag. 1768, p. 426.

^k Lel. Collect. IV. p. 328. VI. p. 2.

^l See Dr. Percy's curious notes on the Northumb. Book, p. 417.

^m Ibid. VI. p. 5. 18.

ⁿ They were not very common at table among the Greeks. Casaub. ad Athenæum, col. 278. but see Lel. Coll. VI. p. 7.

^o Leland, Collectan. VI. p. 2. Archbishop Warham also had his carver, ibid. p. 18. See also, IV. p. 236. 240. He was a great officer. Northumb. Book, p. 443.

tised, and the proper terms devised. Wynken de Worde printed a *Book of Kervinge*, A. 1508, wherein the said terms are registered ^p. ‘The use of *forks* at table, says Dr. Percy, did not prevail in England till the reign of James I. as we learn from a remarkable passage in *Coryat* ^q; the passage is indeed curious, but too long to be here transcribed, where brevity is so much in view; wherefore I shall only add, that forks are not now used in some parts of Spain^r. But then it may be said, what becomes of the old English hospitality in this case, the *roast-beef of Old England*, so much talked of? I answer, these bulky and magnificent dishes must have been the product of later reigns, perhaps of queen Elizabeth’s time, since it is plain that in the days of Rich. II. our ancestors lived much after the French fashion. As to hospitality, the households of our Nobles were immense, officers, retainers, and servants, being entertained almost without number; but then, as appears from the Northumberland Book, and afterwards from the household establishment of the prince of Wales, A. 1610, the individuals, or at least small parties, had their *quantum*, or ordinary, served out, where any good œconomy was kept, apart to themselves^s. Again, we find in our Roll, that great quan-

^p Ames, Typ. Ant. p. 90. The terms may also be seen in Rand, Holme III. p. 78.

^q Dr. Percy, l. c.

^r Thicknesse, Travels, p. 260.

^s Dr. Birch, Life of Henry prince of Wales, p. 457. seq.

ties of the respective viands of the *haches*, were often made at once, as N° 17, *Take hennes or conynges*. 24, *Take hares*. 29, *Take pygges*. And 31, *Take gees*, &c. So that hospitality and plentiful house-keeping could just as well be maintained this way, as by the other of cumbrous unwieldy messes, as much as a man could carry.

As the messes and sauces are so complex, and the ingredients consequently so various, it seems necessary that a word should be spoken concerning the principal of them, and such as are more frequently employed, before we pass to our method of proceeding in the publication.

Butter is little used. 'Tis first mentioned N° 81, and occurs but rarely after^t; 'tis found but once in the Editor's MS, where it is written *boter*. The usual substitutes for it are oil-olive and lard; the latter is frequently called *grees*, or *grece*, or *whiegrece*, as N° 18. 193. *Capons in Grease* occur in Birch's Life of Henry prince of Wales, p. 459, 460. and see Lye in Jun. Etym. v. *Grease*. Bishop Patrick has a remarkable passage concerning this article: 'Though we read of cheese in *Homer*, *Euripides*, 'Theocritus, and others, yet they never mention 'butter: nor hath Aristotle a word of it, though he 'hath sundry observations about cheese: for butter

^t N° 91, 92. 160.

' was

'was not a thing then known among the *Greeks*;
'though we see by this and many other places, it was
'an ancient food among the eastern people^a.' The
Greeks, I presume, used oil instead of it, and butter
in some places of scripture is thought to mean only
cream^x.

Cheese. See the last article, and what is said of
the old Britons above; as likewise our Glossary.

Ale is applied, N^o 113, et alibi; and often in the Edi-
tor's MS. as 6, 7, &c. It is used instead of wine, N^o 22,
and sometimes along with bread in the Editor's MS.^y
Indeed it is a current opinion that brewing with hops
was not introduced here till the reign of king
Henry VIII.^z *Bere*, however, is mentioned A.
1504^a.

Wine is common, both red, and white, N^o 21. 53.
37. This article they partly had of their own growth^b,
and partly by importation from France^c and Greece^d.

^a Bishop Patrick on Genesis xviii. 8.

^x Calmet, v. Butter. So Judges iv. 19. compared with v. 25.

^y II. N^o 13, 14, 15.

^z Stow, Hist. p. 1038.

^a *Lel. Coll.* VI. p. 30. and see Dr. Percy on Northumb. Book,
p. 414.

^b *Archæologia*, I. p. 319. III. p. 53.

^c Barrington's Observ. on Statutes, p. 209. 252. Edit. 3d. *Archæolog.* I. p. 330. Fitz-Stephen, p. 33. *Lel. Coll.* VI. p. 14.
Northumb. Book, p. 6. and notes.

^d N^o 20, 64. 99.

They had also Rhenish^e, and probably several other sorts. The *vynegreke* is among the sweet wines in a MS of Mr. Asple,

Rice. As this grain was but little, if at all, cultivated in England, it must have been brought from abroad. Whole or ground-rice enters into a large number of our compositions, and *resmolle*, N^o 96, is a direct preparation of it.

Alkenet. *Anchusa* is not only used for colouring, but also fried and yfondred, 62. yfondyt, 162. i. e. dissolved, or ground. 'Tis thought to be a species of the *buglos*.

Saffron. Saffrwm, Brit. whence it appears, that this name ran through most languages. Mr. Weever informs us, that this excellent drug was brought hither in the time of Edward III.^f and it may be true; but still no such quantity could be produced here in the next reign as to supply that very large consumption which we see made of it in our Roll, where it occurs not only as an ingredient in the processes, but also is used for colouring, for flourishing, or garnishing. It makes a yellow, N^o 68, and was imported from Egypt, or Cilicia, or other parts of the Levant, where the Turks call it Safran, from the Arabic Zapheran,

^e N^o 99.

^f Fun. Mon. p. 624.

whence the English, Italians, French, and Germans, have apparently borrowed their respective names of it. The Romans were well acquainted with the drug, but did not use it much in the kitchen ^s. Pere Calmet says, the Hebrews were acquainted with anise, ginger, saffron, but no other spices ^b.

Pynes. There is some difficulty in enucleating the meaning of this word, though it occurs so often. It is joined with dates, N° 20. 52. with honey clarified, 63. with powder-fort, saffron, and salt, 161. with ground dates, raisins, good powder, and salt, 186. and lastly they are fried, 38. Now the dish here is *morree*, which in the Editor's MS. 37, is made of mulberries (and no doubt has its name from them), and yet there are no mulberries in our dish, but pynes, and therefore I suspect, that mulberries and pynes are the same, and indeed this fruit has some resemblance to a pyncone. I conceive *pynnonade*, the dish, N° 51, to be so named from the pynes therein employed; and quære whether *pyner* mentioned along with powder-fort, saffron, and salt, N° 155, as above in N° 161, should not be read *pynes*. But, after all, we have cones brought hither from Italy full of nuts, or kernels, which upon roasting come out of their *capsulae*, and are much eaten by the common people, and these perhaps may be the thing intended.

^s Dr. Lister, Præf. ad Apicium, p. xii.

^b Calmet. Dict. v. Eating.

Honey was the great and universal sweetner in remote antiquity, and particularly in this island, where it was the chief constituent of *mead* and *metkeglin*. It is said, that at this day in *Palestine* they use honey in the greatest part of their ragouts¹. Our cooks had a method of clarifying it, N^o 13. 41. which was done by putting it in a pot with whites of eggs and water, beating them well together; then setting it over the fire, and boiling it; and when it was ready to boil over to take it and cool it, N^o 59. This I presume is called *clere honey*, N^o 151. And, when honey was so much in use, it appears from Barnes that *refining* it was a trade of itself².

Sugar, or Sugar¹, was now beginning here to take place of honey; however, they are used together, N^o 67. Sugar came from the Indies, by way of Damascus and Aleppo, to Venice, Genoa, and Pisa, and from these last places to us^m. It is here not only frequently used, but was of various sorts, as *cypre*, N^o 41. 99. 120. named probably from the isle of Cyprus, whence it might either come directly to us, or where it had received some improvement by way of refining. There is mention of *blanch-powder* or

¹ Calmet. Dict. v. Meats.

² Barnes, Hist. of E. III. p. 111.

¹ N^o 70, Editor's MS. 17. alibi.

^m Moll, Geogr. II. p. 130. Harris, Coll. of Voyages, I. p. 874. Ed. Campbell.

white fugar, 132. They, however, were not the same, for see N° 193. Sugar was clarified sometimes with wine ⁿ.

Spices. *Species*. They are mentioned in general N° 133, and *whole spices*, 167, 168. but they are more commonly specified, and are indeed greatly used, though being imported from abroad, and from so far as Italy or the Levant (and even there must be dear), some may wonder at this: but it should be considered, that our Roll was chiefly compiled for the use of noble and princely tables; and the same may be said of the Editor's MS. The spices came from the same part of the world, and by the same route, as fugar did. The *spicery* was an ancient department at court, and had its proper officers.

As to the particular sorts, these are,

Cinamon. *Canell*. 14. 191. *Canel*, Editor's MS. 10. *Kanell*, *ibid.* 32. is the Italian *Canella*. See Chaucer. We have the flour or powder, N° 20. 62. See Wiclif. It is not once mentioned in Apicius.

Macys, 14. 121. Editor's MS. 10. *Maces*, 134. Editor's MS. 27. They are used whole, N° 158. and are always expressed plurally, though we now use the singular, *mace*. See Junii Etym.

ⁿ N° 20. 148.

Cloves. N° 20. Dishes are flourished with them, 22. 158. Editor's MS. 10. 27. where we have *clowys gylofres*, as in our Roll, N° 194. *Powdour gylofre* occurs 65. 191. Chaucer has *clowe* in the singular, and see him v. Clove-gelofer.

Galyngal, 30. and elsewhere. Galangal, the long rooted cyperus°, is a warm cardiac and cephalic. It is used in powder, 30. 47. and was the chief ingredient in *galentine*, which, I think, took its name from it.

Pepper. It appears from Pliny that this pungent, warm seasoning, so much in esteem at Rome^p, came from the East Indies^q, and, as we may suppose, by way of Alexandria. We obtained it no doubt, in the 14th century, from the same quarter, though not exactly by the same route, but by Venice or Genoa. It is used both whole, N° 35, and in powder, N° 83. And long-pepper occurs, if we read the place rightly, in N° 191.

Ginger, *gyngyn*. 64. 136. *alibi*. Powder is used, 17. 20. *alibi*. and Rabelais IV. c. 59. the white

° Glossary to Chaucer. See the Northumb. Book, p. 415 and 19. also Quincy's Dispens. and Brookes's Nat. Hist. of Vegetables.

^p Lister, Præf. ad Apicium, p. xii.

^q Plinius, Nat. Hist. XII. cap. 7.

powder,

powder, 131. and it is the name of a mess, 139. quære whether *gyngyn* is not misread for *gyngyr*, for see Junii Etym. The Romans had their ginger from Troglodytica¹.

Cubebs, 64. 121. are a warm spicy grain from the east.

Grains of Paradise, or *de parys*, 137.² are the greater cardamoms.

Noix muscadez, 191. nutmegs.

The caraway is once mentioned, N^o 53. and was an exotic from *Caria*, whence, according to Mr. Lye, it took its name: 'sunt femina, inquit, *carri* vel *carrei*, sic dicti a *Caria*, ubi copiosissimè nascitur³.'

Powder-douce, which occurs so often, has been thought by some, who have just peeped into our Roll, to be the same as sugar, and only a different name for it; but they are plainly mistaken, as is evident from 47. 51. 164. 165. where they are mentioned together as different things. In short, I take powder-douce to be either powder of galyngal, for see Editor's MS II. 20. 24, or a compound made of sundry

¹ Bochart. III. col. 332.

² See our Gloss, voce Greynes.

³ Lye, in Junii Etymolog.

aromatic spices ground or beaten small, and kept always ready at hand in some proper receptacle. It is otherwise termed *good powders*, 83. 130. and in Editor's MS 17. 37. 38^u. or *powder* simply, N^o 169, 170. *White powder-douce* occurs N^o 51, which seems to be the same as blanch-powder, 132. 193. called *blaynshe powder*, and bought ready prepared, in Northumb. Book, p. 19. It is sometimes used with powder-fort, 38. 156. for which see the next and last article.

Powder-fort, 10. 11. seems to be a mixture likewise of the warmer spices, pepper, ginger, &c. pulverized: hence we have *powder-fort of gynger, other of canel*, 14. It is called *strong powder*, 22. and perhaps may sometimes be intended by *good powders*. If you will suppose it to be kept ready prepared by the vender, it may be the *powder-marchant*, 113. 118. found joined in two places with powder-douce. This Speght says is what gingerbread is made of; but Skinner disapproves this explanation, yet, says Mr. Urry, gives none of his own.

After thus travelling through the most material and most used ingredients, the *spykenard de spayn* occurring only once, I shall beg leave to offer a few words on the nature, and in favour of the present publication, and the method employed in the prosecution of it.

^u But see the next article.



xx.
R. p. m. j.
For to make yallmeny.

Take 10 sheps and of flessh of capons. or of hem, 2 halke smal and grynde hem smalle in a mort. take
mylle of almand, 3 lb. of freyssh beef. of freyssh flessh. & put the flessh i p mylle op in the
brotch and set he to p fyre. & alyve hem 3 lb. of yse. or salfbon. or ampson. as chargeant as p blanke.
desire. & 3 lb. of ayren and salfon for to make hit zelow. and 3 lb. dyressit in dyssh 9 lb.
blanke desir. 1 lb. a lone closs, so glosso. & make wadd of salfyngale a hoke. and sue it forth.

The common language of the *formulae*, though old and obsolete, as naturally may be expected from the age of the MS, has no other difficulty in it but what may easily be overcome by a small degree of practice and application^x: however, for the further illustration of this matter, and the satisfaction of the curious, a *fac simile* of one of the recipes is represented in the annexed plate. If here and there a hard and uncouth term or expression may occur, so as to stop or embarrass the less expert, pains have been taken to explain them, either in the annotations under the text, or in the Index and Glossary, for we have given it both titles, as intending it should answer the purpose of both^y. Now in forming this alphabet, as it would have been an endless thing to have recourse to all our glossaries, now so numerous, we have confined ourselves, except perhaps in some few instances, in which the authorities are always mentioned, to certain contemporary writers, such as the Editor's MS, of which we shall speak more particularly hereafter, Chaucer, and Wiclif; with whom we have associated Junius' Etymologicon Anglicanum.

^x Doing, hewing, hacking, grynding, kerving, &c. are easily understood.

^y By combining the Index and Glossary together, we have had an opportunity of elucidating some terms more at large than could conveniently be done in the notes. We have also cast the Index to the Roll, and that to the Editor's MS, into one alphabet; distinguishing, however, the latter from the former.

As the abbreviations of the Roll are here retained, in order to establish and confirm the age of it, it has been thought proper to adopt the types which our printer had projected for Domesday-Book, with which we find that our characters very nearly coincide.

The names of the dishes and sauces have occasioned the greatest perplexity. These are not only many in number, but are often so horrid and barbarous, to our ears at least, as to be enveloped in several instances in almost impenetrable obscurity. Bishop Godwin complains of this so long ago as 1616². The *Contents* prefixed will exhibit at once a most formidable list of these hideous names and titles, so that there is no need to report them here. A few of these terms the Editor humbly hopes he has happily enucleated, but still, notwithstanding all his labour and pains, the argument is in itself so abstruse at this distance of time, the helps so few, and his abilities in this line of knowledge and science so slender and confined, that he fears he has left the far greater part of the task for the more sagacious reader to supply: indeed, he has not the least doubt, but other gentlemen of curiosity in such matters (and this publication is intended for them alone) will be so happy as to clear up several difficulties, which appear now to him insuperable. It must be confessed again, that

² Godwin de Præful. p. 684.

the Editor may probably have often failed in those very points, which he fancies and flatters himself to have elucidated, but this he is willing to leave to the candour of the public.

Now in regard to the helps I mentioned ; there is not much to be learnt from the Great Inthronization-feast of archbishop Robert Winchelsea, A. 1295, even if it were his ; but I rather think it belongs to archbishop William Warham, A. 1504^a. Some use, however, has been made of it.

Ralph Bourne was installed abbot of St. Augustine's, near Canterbury, A. 1309 ; and William Thorne has inserted a list of provisions bought for the feast, with their prices, in his Chronicle^b.

The Great Feast at the Inthronization of George Nevile archbishop of York, 6 Edward IV. is printed by Mr. Hearne^c, and has been of good service.

^a In Dr. Drake's edition of archbishop Parker, p. lxiii. it is given to archbishop Winchelsea : but see Mr. Battely's Append. to *Cantuaria Sacra*, p. 27. or the *Archæologia*, I. p. 330. and Leland's *Collectanea*, VI. p. 30. where it is again printed, and more at large, and ascribed to Warham.

^b Thorne, Chron. inter X Script. Col. 2010. or *Lel. Collect.* VI. p. 34. Ed. 1770.

^c Leland, *Collect.* VI. p. 2. See also Randle Holme, III. p. 77. *Bishop Godwin de Præful.* p. 695. Ed. Richardson ; where there are some considerable variations in the messes or services, and he and the Roll in Leland will correct one another.

Elizabeth, queen of king Henry VII. was crowned A. 1487, and the messes at the dinner, in two courses, are registered in the late edition of Leland's *Collectanea*, A. 1770^d, and we have profited thereby.

The Lenten Inthronization-feast of archbishop William Warham, A. 1504^e, given us at large by Mr. Hearne^f, has been also consulted.

There is a large catalogue of viands in Rabelais, lib. iv. cap. 59. 60. And the English translation of Mr. Ozell affording little information, I had recourse to the French original, but not to much more advantage.

There is also a Royal Feast at the wedding of the earl of Devonshire, in the Harleian Misc. N° 279, and it has not been neglected.

Randle Holme, in his multifarious *Academy of Armory*, has an alphabet of terms and dishes^g; but though I have pressed him into the service, he has not contributed much as to the more difficult points.

The Antiquarian Repertory, vol. II. p. 211, exhibits an entertainment of the mayor of Rochester, A. 1460; but there is little to be learned from thence. The present work was printed before N° 31 of the Antiquarian Repertory, wherein some ancient recipes in Cookery are published, came to the Editor's hand.

^d Vol. IV. p. 226.

^e See first paragraph before.

^f Leland's *Collect.* VI. p. 16.

^g Holme, *Acad. of Armory*, III. p. 81.

I must not omit my acknowledgments to my learned friend the present dean of Carlisle, to whom I stand indebted for his useful notes on the Northumberland-Household Book, as also for the book itself.

Our chief assistance, however, has been drawn from a MS belonging to the Editor, denoted, when cited, by the signature *MS. Ed.* It is a vellum miscellany in small quarto, and the part respecting this subject consists of ninety-one English recipes (or *nymys*) in cookery. These are disposed into two parts, and are intituled, ‘*Hic incipiunt universa servicia tam de carnibus quam de piscibus.*’^b The second part, relates to the dressing of fish, and other lenten fare, though forms are also there intermixed which properly belong to flesh-days. This leads me to observe, that both here, and in the Roll, messes are sometimes accommodated, by making the necessary alterations, both to flesh and fish-days.ⁱ Now, though the subjects of the MS are various, yet the hand-writing is uniform; and at the end of one of the tracts is added, ‘*Explicit massa Compoti, Anno Dñi M^o CCC^{mo} octogesimo primo ipso die Felicis et Audacti.*’^k, i. e. 30 Aug. 1381, in the reign of Rich. II. The language and orthography accord perfectly well with this date, and the collection is consequently contemporary with our Roll, and was made chiefly, though

^b It is *piscibus* again in the title to the Second Part.

ⁱ N^o 7. 84. here N^o 17. 35. 97.

^k In the common calendars of our missals and breviaries, the latter saint is called *Adauctus*, but in the Kalend. Roman. of Joh. Fronto, Paris 1652, p. 126, he is written *Audactus*, as here; and see Martyrolog. Bedæ, p. 414.

not altogether, for the use of great tables, as appears from the *surgeon*, and the great quantity of venison therein prescribed for.

As this MS is so often referred to in the annotations, glossary, and even in this preface, and is a compilation of the same date, on the same subject, and in the same language, it has been thought advisable to print it, and subjoin it to the Roll; and the rather, because it really furnishes a considerable enlargement on the subject, and exhibits many forms unnoticed in the Roll.

To conclude this tedious preliminary detail, though unquestionably a most necessary part of his duty, the Editor can scarcely forbear laughing at himself, when he reflects on his past labours, and recollects those lines of the poet Martial;

Turpe est difficiles habere nugas,

Et stultus labor est ineptiarum. II. 86.

and that possibly messdames *Carter* and *Raffald*, with twenty others, might have far better acquitted themselves in the administration of this province, than he has done. He has this comfort and satisfaction, however, that he has done his best; and that some considerable names amongst the learned, Humelbergius, Torinus, Barthius, our countryman Dr. Lister, Almeloveen, and others, have bestowed no less pains in illustrating an author on the same subject, and scarcely of more importance, the *Pseudo-Apicius*.

F O R M E O F C U R Y .

... fome^a of cury^b was compiled of the chef Maist⁹ Cok⁹ of kyng Richard the Secunde kyng of .nglond^c aftir the Conquest. the which was acoñted þ^d best and ryallest vyand^e of alle cñtē . yng⁹ f and it was cōpiled by assent and

^a This is a kind of Preamble to the Roll. A space is left for the initial word, intended to be afterwards written in red ink, and presumed to be Dis. *Fome*, the *lincola* over it being either casually omitted, or since obliterated, means *form*, written Fome below, and in N^o 195.

^b Cury. Cookery. We have adopted it in the Title. V. Preface.

^c ynglond. *E* was intended to be prefixed in red ink. Vide Note ^a and ^f.

^d þ. This Saxon letter with the power of *th*, is used almost perpetually in our Roll and the Editor's Ms. Every one may not have adverted to it; but this character is the ground of our present abbreviations *þ* the, *þ* that, *þ* this, &c. the *y* in these cases being evidently only an altered and more modern way of writing *þ*.

^e vyānd. This word is to be understood in the concrete, *quasi* vyander, a curious epicure, an *Apicius*. V. Preface.

^f cñtē ynges. Christian kings. *K* being to be inserted afterwards (v. note ^a and ^c) in red ink. Chaucer, v. chrysten.

avysement of Maisters and ^s phifik ^h and of philosophie
 þat dwellid in his court. First it techiþ a man for to
 make cōmune potages and cōmune meetis for howshold
 as þey shold be made craftly and holsomly. Aftirward
 it techiþ for to make curious potages ⁹ & meet and sotil-
 tees ⁱ for alle manē of States bothe hye and lowe. And
 the techyng of the fōme of making of potages & of meet
 bothe of flessh and of fissh. both ^k y sette here by
 noumbre and by ordre. sfo þis little table here sewyng¹
 wole teche a man with oute taryyng. to fynde what
 meete ^z þ hym lust for to have.

or ^m to make grōnden benes.	I.
F or to make drawen benes.	II.
f or to make grewel forced.	III.
C aboches in potage.	IIII.
r apes in potage.	V.
E owt of Flessh	VI.

^s and. Read *of*.

^h Phifik. V. Preface.

ⁱ Sotiltees. Devices in paste, wax, and confectionary ware; re-
 vivyng now, in some measure, in our grander deserts. V. Index.

^k both. *Be*, or *are*. V. Index.

¹ sewing. Following; from the French. Hence our *ensue* writ-
 ten formerly *ensfew*. Skelton, p. 144; and *ensfew*, Ames Typ.
 Ant. p. 9.

^m F is omitted for the reason given in note ^a.

hebolas.

hebolas.	VII.
G ^o owrd in potage.	VIII.
r ^o yfe of Fleſh.	IX.
F ^o unges.	X.
b ^o urſen.	XI.
C ^o rat.	XII.
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Explicit tabula.

For to make gronden Benes^a. 1.

TAKE benes and dry hē ī a nost^b or in an Ovene^c and hulle hē wele and wyndewe^c out þ̄ hulk⁹ and wayſhe hē clene ā do hē to ſeeþ in gode broth^d ā ete hē w̄ Bacon.

For to make drawen Benes. 11.

Take benes and ſeeþ hē and grynde hem ī a mort^e and drawe hem up^f w̄ gode broth ā do Oynōns in the broth grete mynced^g ā do þ̄ to and colō^j it with Safrōn and ſerve it forth.

^a Grōnden Benes. Beans ground (y grōnd, as N^o 27. 53. 105.) ſtript of their hulls. This was a diſh of the poorer houſeholder, as alſo is 4 and 5, and ſome others.

^b a noſt. An oſt, or kiln. Vide Gloſſ. voce Oſt.

^c wyndewe. Winnow.

^d gode broth. Prepared beforehand.

^e mort'. Mortar.

^f drawen hem up. Mix them.

^g grete mynced. Groſſly, not too ſmall.

For to make grewel forced ^h. III.

Take grewel and do to the fyre with gode flesch and seep it wel. take the lire ⁱ of Pork and grynd it smal ^k and drawe the grewel thurgh a Stynō ^l and colō it wiþ Safrōn and sue ^m forth.

Caboches ⁿ in Potage. IIII.

Take Caboch ^o and quart hē and seeth hem in gode broth with Oynōns y mynced and the whyte of Lekes y fflyt and corue smale ^o and do þ ^q to safrōn ā salt and force it w powdō douce ^p.

Rapes ^q in Potage. V.

Take rapus and make hē clene and waifsh hē clene. quare hem ^r. pboile hē. take hem up. cast hem in a gode broth and seep hē. mynce Oynōns and cast þ ^q to

^h forced, farced, enriched with flesh. Vide Gloss.

ⁱ lire. Flesh.

^k grynd it smal. Bruise or beat in a mortar.

^l stynō. Strainer.

^m sue. Serve. Vide Gloss.

ⁿ Caboches. Probably cabbages.

^o corue smale. Cut small. V. i corue in Gloss.

^p powdō douce. Sweet aromatic powder. V. Pref.

^q Rapes, or rapus. Turneps.

^r quare hem. Cut them in squares, or small pieces. V. Gloss.

Safrōn and Salt and messe it forth with powdō^j douce.
In the wise^s make of Pasturnak^t and skyrwat^u.

Eowt⁹ x of Flesch.

VI.

Take Borage. cool^y. langdebef^z. p̄sel^a. bet⁹. orage^b.
auance^c. violet^d. saway^e. and fenkel^f. and whane
þey both sode: presse hem wel smale. cast hem in gode
broth ā seeþ hē. and sūe hem forth.

Hebolace^g.

VII.

Take Oynōns and erbes and hewe hem small and
do þ⁹ to gode broth. and aray^h it as þ^u didest caboch⁹.

* in the wise, *i. e.* in the same manner. *Self* or *same*, seems to be
casually omitted. Vide N^o 11 and 122.

* Pasturnakes, for parsnips or carrots. V. Gloss.

^u skyrwates, for skirrits or skirwicks.

* Eowtes. *Lowtes*, N^o 88, where, in the process, it is *Rowtes*.
Quære the meaning, as Roots does not apply to the matter of the
Recipe. In N^o 73 it is written *owtes*. ^y Cole, or colewort.

* Langdebef. Bugloss, buglossum sylvestre. These names all
arise from a similitude to an ox's tongue. V. Mf. Ed. N^o 43.

^a Persel. Parsley.

^b orage. Orach, *Atriplex*. Miller, Gard. Dict.

^c auance. Fortè Avens. V. Avens, in Gloss.

^d The leaves probably, and not the flower.

^e Savory.

^f Fenkel. Fennil.

^g Hebolace. Contents, Hebolas; for *Herbolas*, from the herbs
used; or, if the first letter be omitted (see the Contents), *Che-*
bolas, from the Chibols employed.

^h aray. Dress, set it out.

If

If þey be in fyfsh day. makeⁱ on the same manē^k with waī and oyle. and if it be not in Lent alye^l it with zolkes of Eyren^m. and dresse it forth and cast þ^j to powdō douce.

Gourdes in Potage.

VIII.

Take young Gowrd⁹ pare hem and kerueⁿ hem on pecys. cast hem in gode broth. and do þ^j to a gode ptye^o of Oynōns mynced. take Pork soden. grynd it and alye it þ^j wⁱ and wiþ zolkes of ayren. do þ^j to safrōn and salt. and messe it forth with powdō douce.

Ryse^p of Flesh.

IX.

Take Ryse and waishe hem clene. and do hē in erthen pot with gode broth and lat hem seep wel. afterward take Almand mylke^q and do þ^j to. and colō^j it wiþ safrōn ā salt. ā messe forth.

Funges^r.

X.

Take Funges and pare hem clene and dyce hem^s. take leke and shred hym small and do hȳ to seep

ⁱ make. Drefs. Vide Gloss.

^k manē. manner.

^l alye. Mix. V. Gloss.

^m Eyren. Eggs. V. Gloss.

ⁿ kerve. Cut.

^o ptye. Party, i. e. quantity.

^p Ryse. Rice. V. Gloss.

^q Almand mylke. V. Gloss.

^r Funges. Mushrooms.

^s dyce hem. Cut them in squares. Vide *quare* in Gloss.

in gode broth. col^o it with safron and do þ⁹ inne
powdō fort^t.

Burfen^u.

XI.

Take the whyte of Lek⁹. slype hem and shrede
hem small. take Noumb^l^x of swyne and pboyle hem
in broth and wyne. take hym up and dresse h^y and
do the Leke in the broth. seeþ and do the Noumb^l⁹
þ to make a Lyo⁹^y of brode blode and vynegre and
do þ to Powdō fort seeþ Oynōns mynce hem and do
þ to. the self wise make of Pigg⁹.

Corat^z.

XII.

Take the Noumb^l⁹ of Calf. Swyne. or of Shepe.
pboile hem and skerne hem to dyce^a. cast hem in
gode broth and do þ to erbes. grynde chyball^b. smale
y hewe. seeþ it tendre and lye it with zolkes of eyren.
do þ to vious^c safrōn powdō⁹ douce and salt. and sūe it
forth.

^t Powdō fort. Vide Preface.

^u Burfen. Qu. the etymon.

^x Nombres. Entrails. V. Gloss.

^y Lyo⁹, Lyour. A mixture. Vide *alye* in Gloss.

^z Corat. Qu.

^a kerve hem to dyce. V. *quare* in Gloss.

^b Chyballes. Chibols, young onions. V. Gloss.

^c vious. Verjuice.

Nombres.

Noumbles.

XIII.

Take noumb⁹l of Deer op⁹^d of op⁹ beest pboile hem kerf hem to dyce. take the self broth or better. take brede and grynde with the broth. and temp it^e up with a gode qñtite of vyneḡ and wyne. take the oynōns and pboyle hem. and mynce hem smale and do þ to. colo it with blode and do þ to powdō fort and salt and boyle it wele and sūe it fort^f.

Roo^z broth.

XIIII.

Take the lire of the Deer op⁹ of the Roo pboile it on smale peces. seep it wel half in waṛ and half in wyne. take brede and bray it wiþ the self broth and drawe blode þ to and lat it seeth to gedre w powdō fort of gynḡ op⁹ of canest^b. and macysⁱ. with a grete porcion of vineḡ with Raysōns of Corānte^k.

^d op. Other, i. e. or.

^e temp it. Temper it, i. e. mix it.

^f fort. Miswritten for *fortb*. So again N^o 31. 127.

^z Roo. Roe. The Recipe in Mf. Ed. N^o 53. is very different.

^b Canest. Cinnamon.

ⁱ macys. Mace. V. Preface and Gloss.

^k Raysōns of Corānte. Currants. V. Gloss.

Tredure¹.

xv.

Take Brede and grate it. make a lyre^m of rawe ayren and do ⁹pto Safron and powdo⁹ douce. and lye it upⁿ w^t gode broth. and make it as a Cawdel. and do ⁹pto a lytel vions.

Monchelet^o.

xvi.

Take Veel o⁹p Moton and smite it to gobett⁹ seep it i gode broth. cast ⁹pto erbes yhewe^p gode wyne. and a qntite of Oynons mynced. Powdo fort and Safron. and alye it w^t ayren and vions. but lat not seep aft.

Bukkenade^q.

xvii.

Take Henn^r o⁹p Conyng^s o⁹p Veel o⁹p o⁹p Flesch a hewe hem to gobett waische it and hit well^t. grynde

¹ Tredure. A Cawdle; but quære the etymon. The French *tres dure* does not seem to answer.

^m lyre. Mixture.

ⁿ lye it up. Mix it.

^o Monchelet. *Monchelet*, Contents.

^p y hewe. Shred.

^q Bukkenade. Vide N^o 118. qu.

^r Hennes; including, I suppose, chicken and pullets.

^s Conynges. Coneyes, Rabbits.

^t hit well. This makes no sense, unless *hit* signifies smite or beat.

Almand⁹ unblānched. and drawe hem up w^t þ^c broth
cast þ⁹ inne raysons of Corance. sug. Powdō gyng⁹
erbes ystewed in grees^u. Oynōns and Salt. If it is
to to^x thynne. alye it up w^t flō of ryse op⁹ with op⁹
thyng and colō it with Safrōn.

Connat⁹.

XVIII.

Take Connes and pare hē. pyke out the best and
do hem in a pot of erthe. do þto whyte grece þ^c he
stewe þ⁹ inne. and lye hem up with hony clarified and
with rawe zolk^z and with a lytell almand mylke and
do þinne powdō fort and Safron. and loke þat it be
yleefshed^a.

Drepee^b.

XIX.

Take blanched Almand grynde hem and temp hē
up with gode broth take Oynōns a grete qūnrite pboyle
hē and frye hē and do þto. take smale brydd^c pboyle
hē and do þto Pellydore^d and salt. and a lytel grece.

^u Grees. Fat, lard, grece. N^o 19.

^x to to. So again, N^o 124. To is *too*, v. Gloss. And *too* is
found doubled in this manner in *Mirror for Magistrates*, p. 277.
371, and other authors.

^y Connat seems to be a kind of marmalade of connes, or quinces,
from Fr. *Coing*. Chaucer, v. Coines. Written Quces N^o 30.

^z Yoikes, i. e. of Eggs.

^a yleefshed. V. Gloss.

^b Drepee. Qu.

^c bryddes. Birds. *Per metatibetm*; v. R. in *Indice*.

^d Pellydore. Perhaps *pellitory*. *Pelletour*, 104.

Maw-

Mawmencee^e.

xx.

Take a pottel of wyne greke. and ii. pōnde of sug take and clarifye the sug with a q̄ntite of wyne ā drawe it thurgh a stȳnō in to a pot of erthe take flo of Canell^f. and medle^g with sū of the wyne ā cast to gydre. take pyn^h with Dat⁹ and frye hē a litell ī grece oþ in oyle and cast hē to gydre. take clowesⁱ ā flo of canel hool^k and cast þto. take powdō gyng. canel. clow. colō it with sāndres a lytel yf hit be nede cast salt þto. and lat it seep warly^l with a slowe fyre and not to thyk^m, take brawnⁿ of Capoñs yteysed^o. oþ of Fesānt teysed small and cast þto.

^e Vide N^o 194, where it is called *Mawmenny*.

^f Flour of Canell. Powder of Cinamon.

^g medle. Mix.

^h pynes. A nut, or fruit. Vide Gloss.

ⁱ clowes. Cloves.

^k hool. Whole. How can it be the flour, or powder, if whole?

Quære, *flower* of cand for *mace*.

^l warly. Warily, gently.

^m not to thyk. So as to be too thick; or perhaps, *not to thicken*.

ⁿ brawn. Flethy part. Few Capons are cut now except about Darking in Surry; they have been excluded by the turkey, a more magnificent, but perhaps not a better fowl.

^o yteysed, or *teysed*, as afterwards. Pulled in pieces by the fingers, called *teezing* N^o 36. This is done now with flesh of turkeys, and thought better than mincing. Vide Junius, voce *Tease*.

Egurdouce ^r.

XXI.

Take Conyng⁹ or Kydde and smyte hem on pecys rawe. and frye hem in white grece. take raysons of Coraunce and fry hē take oynoñs pboile hem and hewe hem small and fry hem. take rede wyne sug⁹ w⁹ powdō of pep. of gyng⁹ of canel. salt. and cast pto. and lat it seep with a gode qñtite of white grece ā sūe it forth.

Capons in Concy^a.

XXII.

Take Capons and rost hem right hoot þat þey be not half y noubz and hewe hem to gobett and cast hem ī a pot, do pto clene broth, seep hem þ þey be tendre. take brede and þ self broth and drawe it up yfer⁹, take strong Powdō and Safron and Salt and cast pto. take ayren and seep hem harde. take out the zolk and hewe the whyte pinne, take the Pot fro þ fyre and cast the whyte pinne. messe the dissh⁹ pwith and lay the zolkes hool and flo it with clow.

^r Egurdouce. The term expresse*s* *piccante dolce*, a mixture of sour and sweet; but there is nothing of the former in the composition. Vide Gloss.

^a Concy seems to be a kind of known sauce. V. Gloss.

⁹ yfere. Together.

Hares

Hares ^s in Talbotes ^t.

XXIII.

Take Hares and hewe hem to gobett⁹ and seep^{hē} wⁱ þe blode unwaifshed in broth. and whan þey buth y nouh^r cast hem in colde wa^t. pyke and waifshe hē clene. cole^u the broth and drawe it thurgh a stynō^j, take o⁹p blode and cast in boylyng wa^t seep^{hē} it and drawe it thurgh a stynō^j. take Almānd⁹ unblānched. waifshe hem and grynde hem and temp^{hē} it up with the self broth. cast al in a pot. tak oynōns and pboile hē smyte hem small and cast hem in to þis Pot. cast þinne Powdō^j fort. vyneg^j ā salt.

Hares in Papdele ^x.

XXIII.

Take Hares pboile hem in gode broth. cole the broth and waifshe the fleyfsh. cast azeyn^y to gydre. take obleys^z o⁹p wafrōus^a in stede of lozeyns^b. and cowche^c in dyfshes. take powdō^j douce and lay on salt the brōth and lay onoward^d ā messe forth.

^s Haares, Contents. So again, N^o 24.

^t Talbotes. Ms. Ed. N^o 9, *Talbotays*.

^u Cole. Cool. ^x Papdele. Qu. ^y azeyn. Again.

^z obleys, called *oblata*; for which see Hearne ad Lib. Nig. I. p. 344. A kind of Wafer, otherwise called *Nebula*; and is the French *oublie*, *oble*. Leland, Collect. IV. p. 190. 327.

^a wafrōns. Wafers.

^b lozeyns. Vide Gloss.

^c cowche. Lay.

^d onoward. Upon it.

Connyng

Connyng⁹ in Cynee^e

xxv.

Take Connyng⁹ and smyte hem on peces. and seeþ hem in gode broth. mynce Oynoñs and seeþ hē in grece and in gode broth do þto. drawe a lyre of brede. blode. vyneḡ and broth do þto with powdō fort.

Connyng⁹ in Grauey.

xxvi.

Take Connyng⁹ smyte hem to pecys. pboile hem and drawe hem with a gode broth with almand⁹ blanchēd and brayed. do þinne⁹ sug⁹ and powdō⁹ gyng⁹ and boyle it and the flessh þwith. flo it w⁹ sug⁹ ā w⁹ powdō⁹ gyng⁹ ā sūe forth.

Chykenes in Gravey.

xxvii.

Take Chykenes and sūe in the fame māne and sūe forth.

Fylett⁹ ^f of Galyntyne^z.

xxviii.

Take fylett⁹ of Pork and rost hem half ynowh smyte hem on pecys. drawe a lyō of brede and blode. and broth and Vineḡ. and do þinne⁹. seeþ it wele. and do þinne⁹ powdō ā salt ā messe it forth.

^e Cynee. Vide Gloss.

^f Fylettes. Filets.

^z of Galyntyne. In Galyntyne. Contents, *rect. us.* As for *Galyntine*, see the Gloss.

Pygg⁹ in sawse Sawge^h. xxix.

Take Pigg⁹ yskaldid and quar^t hē and seeþ hem in wa^t and salt, take hem and lat hem keleⁱ. take p^sel sawge. and grynde it with brede and zolkes of ayren harde yfode. temp⁹ it up with vyneg sū what thyk. and lay the Pygg⁹ in a vessell. and the sewe onoward and sūe it forth.

Sawse madame. xxx.

Take sawge. p^sel. ysope. and saūay. qⁿces. and peer^h, garlek and Grapes. and fylle the gees þerwith. and sowe the hole þat no grece come out. and roost hem wel. and kepe the grece þ^t fallith þ^of. take galyntyne and grece and do in a possynet, whan the gees buth rosted ynouh. take ā smyte hem on pecys. and þat tat^l is withinne and do it in a possynet and put þⁱpinne wyne if it be to thyk. do þ^oto powd^o of galyngale. powd^o douce and salt and boyle the sawse and dresse þ^e Gees ī dishes ā lay þ^e sowe onoward.

^h Sawge. Sage. As several of them are to be used, these pigs must have been small.

ⁱ kele. Cool.

^k Peares. Pears.

^l that tat, i. e. that that. Vide Gloss.

Gees

Gees in hoggepot^m.

xxxI.

Take Gees and smyte hem on pecys. cast hem in a Pot do þto half wyne and half wať. and do þto a gode q̄ntite of Oynōns and erbest. Set it oūe the fyre and coūe^a it fast. make a layo of brede and blode ā lay it þwith. do þto powdo fort and sūe it fort.

Carnel^o of Pork.

xxxII.

Take the brawn of Swyne. pboile it and grynde it smale and alay it up with zolkes of ayren. set it oūe^p the fyre with white Grece and lat it not seeþ to fast. do þinne Safrōn ā powdo fort and messe it forth. and cast þinne powdo douce. and sūe it forth.

Chyken^s in Cawdel.

xxxIII.

Take Chikēns and boile hem in gode broth and ramme^r hem up. þenne take zolk of ayren ā þe broth and alye it togedre. do þto powdo of gyng and sug ynowh safrōn and salt. and set it oūe the fyre withoute boylling. and sūe the Chyken^s hole^s of ybroke and lay þ sowe onoward.

^a Hoggepot. Hodge-podge. *Ochepot*. Ms. Ed. N^o 22. French, *Hochepot*. Cotgrave. See Junii Etym. v. *Hotch-potch*.

^a coūe. Cover. ^o Carnel, perhaps *Charnel*, from Fr. *Cbaire*.

^p oūe. Over. So again, N^o 33.

^s Chikens. Contents. So again in the next Recipe.

^r ramme. Qu. pres them close together.

^s hole. Whole.

Chykens

Chyken in hocchee^t.

xxxiiii.

Take Chyken^s and scald hem. take p^sel and sawge withoute eny o⁹pe erbes. take garlec ā grap⁹ and stoppe the Chiken^s ful and seeþ hem in gode broth. so þat þey may esely be boyled þinne. messe hē ā cast þto powdō dowce.

For to boile Fesañt⁹. P⁹truch. Capons and Curlew⁹.

xxxv.

Take gode broth and do þto the Fowle. and do þto hool pep and flō of canel a gode qñtite and lat hem seeþ þwith. and messe it forth. and þ cast þon Podō dowce.

Blank Māng^u.

xxxvi.

Take Capon^s and seeþ hem, þenne take hem up. take Almand⁹ blañched. grynd hē and alay hē up with the same broth. cast the mylk in a pot. waifshe rys and do þto and lat it seeþ. þanne take brawn of Capon^s teere it small and do þto. take white grece sug and salt and cast þinne. lat it seeþ. þenne messe it.

^t Hocchee. This does not at all answer to the French *Hachis*, or our *Hash*; therefore qu.

^u Blank Māng. Very different from ours. Vide Gloss.

forth and florish it with aneys in confyt rede o⁹ whyt.
and with Almand⁹ fryed in oyle. and sūe it forth.

Blank Dessorre².

xxxvii.

Take Almand⁹ blāched, grynde hem and temp hem
up with whyte wyne, on fleish day with broth. and
cast pinne flo⁹ of Rys. o⁹ amydon¹, and lye it p⁹with.
take brawn of Capons ygrōnd. take sug⁹ and salt and
cast p⁹to and florish it with aneys whyte. take a vessel
yholes² and put in safrōn. and sūe it forth.

Morree².

xxxviii.

Take Almand⁹ blāched, waishē hem. grynde hem.
and temp hem up with rede wyne, and alye hem w¹
flo⁹ of Rys. do p⁹to Pyn yfryed. and colō it with sādr.
do p⁹to powdō fort and powdō douce and salt. messe it
forth and flo⁹ it^b with aneys confyt whyte.

² Blank Dessorre. V. Gloss.

¹ Amydon. "Fine wheat flour steeped in water, strained and let
stand to settle, then drained and dried in the sun; used for bread
or in broths." Cotgrave. Used in N^o 68 for colouring white.

² yholes. Quere.

² Morree. Ms. Ed. 37. *murrey*. Ibid. II. 26. *morrey*; probably
from the mulberries used therein.

^b flo it. Flourish it.

Charlet ^c.

xxxix.

Take Pork and seeþ it wel. hewe it smale. cast it in a panne. breke ayren and do þto and swyng^d it wel togyder. do þto Cowe mylke and Safron and boile it togȳd. salt it & messe it forth.

Charlet yforced.

xx.
ii.

Take mylke and seeþ it, and swyng þwith zolkes of Ayren and do þto. and powdo^j of gyng sug^j. and Safron and cast þto. take the Charlet out of the broth and messe it ī dyfshes, lay the fewe onoward. flo it with powdo^j douce. and sūe it forth.

Cawdel ferry ^c.

xx
ii. i.

Take flo of Payndemayn ^f and gode wyne. and drawe it togydre. do þto a grete q̄ntite of Sug cypre. or hony clarified. and do þto safron. boile it. and whan it is boiled, alye it up with zolkes of ayren. and do þto salt and messe it forth. and lay þon sug and powdo^j gyng^j.

^c Charlet; probably from the French, *chair*. Qu. Minced Meat, and the next article, Forced Meat.

^d swyng. Shake, mix.

^e ferry. Quære. We have *Carpe in Ferry*, *Lel. Coll. VI. p. 21.*

^f Payndemayn. White bread. Chaucer.

Jufshell ^z.XX
II. III.

Take brede ygrated and ayren⁹ and fwyng it to-
gydre. do ⁹pto fafroñ, fawge. and falt. & cast broth.
⁹pto. boile it & melle it forth.

Jufshell enforced ^b.XX
II. IIII.

Take and do ⁹pto as to charlet yforced. and sue it
forth.

Mortrews ⁱ.XX
II. V.

Take henn⁹ and Pork and seeþ hem togȳd. take
the lyre of Henn⁹ and of the Pork, and hewe it small
and gndeⁱ it all to doust^k. take brede yg^ted and do
⁹pto, and temp it with the self broth and alye it with
zolk⁹ of ayren⁹, and cast ⁹pon powd^o fort, boile it and

^z Jufshell. See also next number. *Juffell*, Mf. Ed. 21, where the Recipe is much the same. Lat. *Juscellum*, which occurs in the old scholiast on Juvenal iv. 23; and in Apicius, v. 3. Vide Du Fresnoy, v. *Jussellum* and *Juscellum*, where the composition consists of *vinum*, *ova*, and *sagmen*, very different from this. Faber in *Thesaurus* cites *Juscellum Gallinæ* from Theod. Priscianus.

N. B. N^o ^{XX}II. 11. is omitted both here and in the Contents.

^b Jufshell enforced. As the *Charlet yforced* here referred to was made of pork, compare N^o 40 with N^o 39. So in Theod. Priscian we have *Jussellum Gallinæ*.

ⁱ Mortrews. Vide Gloss.

^k doust. Dust, powder.

do þin powdō of gyng⁹ fug. safrōn and salt. and loke
þ it be stondyng¹, and flo it with powdō gyng⁹.

Mortrews blank.

xx
II. VI.

Take Pork and Henn⁹ and seep hem as to fore. bray
almand⁹ blanched, and temp hem up with the self broth.
and alye the fleish with the mylke and white flo of
Rys. and boile it. & do þin powdō of gyng⁹ sugar and
look þat it be stondyng.

Brewet of Almony^m.xx
II. VII.

Take Conyng⁹ or kidd⁹ and hewe hem small on
moscelsⁿ op⁹ on pecys. pboile hem w^t the same broth,
drawe an almande mylke and do the fleish⁹ þwith, cast
þto powdō galyngale & of gyng⁹ with flo of Rys. and
colo it wiþ alkenet. boile it, salt it. & messe it forth
with fug⁹ and powdō douce.

Peiōns ° ystewed.

xx
II. VIII.

Take peions and stop hem with garlec ypylled and
with gode erbes ihewe. and do hem in an erthen pot.

¹ stondyng. Stiff, thick.

^m Almony. Almaine, or Germany. *Almany*. Fox, part I. p.
239. *Alamanie*. Chron. Sax. p. 242. V. ad N^o 71.

ⁿ moscels. Morfels.

° Peiōns, Pejons, i. e. Pigeons. *j* is never written here in the
middle of a word.

cast þ⁹to gode broth and whyte grece. Powd⁹ fort.
safron vions & salt.

Losseyns^p.

xx
II. IX.

Take gode broth and do ī an erthen pot, take flo⁹
of payndemayn and make þ⁹of past with wat. and make
þ⁹of thynne foyles as pap^a with a roller, drye it harde
and seep it ī broth take Chese ruayn^r grated and lay
it in dish⁹ with powd⁹ douce. and lay þ⁹on losseyns
isode as hoole as þou mizt^s. and above powd⁹ and
chese, and so twyse or thryse, & sue it forth.

Tarlett⁹ t.

xx
II. X.

Take pork ysode and grynde it small with safron,
medle it with ayren and raisons of coraunce and pow-
d⁹ fort and salt. and make a foile of dowh^z ^u and
close the fars^x þ⁹inne. cast þ⁹ Tartlett⁹ ī a Panne with
faire wat boillyng and salt, take of the clene Flesch
withoute ayren & boile it ī gode broth. cast þ⁹to powd⁹

^p Losseyns. Vide in Gloss.

^a foyles as pap. *Leaves of paste as thin as paper.*

^r Chese ruyan. 166. Vide Gloss.

^s mizt. Might, i. e. can.

^t Tarlettes. *Tartlets*, in the process.

^u foile of dowh^z, or dowght. A leaf of paste.

^x fars. Forced-meat.

douce

douce and salt, and messe the tartlet⁹ i dish & helde⁷
the sewe⁹ ponne.

Pynnonade^z.XX
II. XI.

Take Almand⁹ iblanched and drawe hem sūdell
thicke^a with gode broth op⁹ with wat and set on the
fire and seep it, cast pto⁹ zolk of ayren ydrawe. take
Pyn⁹ yfryed i oyle oper in grece and pto white Powdo⁹
douce, sug and salt. & colō it wiþ alkenet a lytel.

Rosee^b.XX
II. XII.

Take thyk mylke as to fore welled^c. cast pto⁹ sug⁹
a gode porciōn pyn⁹. Dates ymynced. canel. & powdo⁹
gyng⁹ and seep it, and alye it with flōs of white Rosis,
and flō of rys, cole it, salt it & messe it forth. If
p^u wilt in stede of Almande mylke, take swete crem⁹
of kyne.

Cormarye^d.XX
II. XIII.

Take Colyandre^e, Caraway smale groūden, Powdo⁹
of Pep and garlec ygroūde i rede wyne, medle alle

⁷ helde. Cast.

^z Pynnonade. So named from the *Pynes* therein used.

^a sūdell thicke. Somewhat thick, thickish.

^b Rosee. From the white roses therein mentioned. See N^o 41.
in Ms. Ed. but N^o 47 there is totally different.

^c welled, f. *willed*; directed.

^d Cormarye. Quære.

^e Colyandre. Coriander.

þise^f togȳd and salt it, take loyn⁹ of Pork rawe and
fle of the skyn, and pryk it wel with a knyf and lay
it in the sawse, roost þof⁹ what þ^u wilt, & kepe þat þ^t
fallith þfro⁹ i the rosting and seep it in a possynet with
saire broth, & sūe it forth with þ^e roost anon⁸.

Newe Nouble⁹ of Deer. xx
II. XIII.

Take noumbles and waishē hem clene with waȳ
and salt and pboile hē i waȳ. take hē up ā dyce hē.
do w hē as w oop noumbles.

Nota. xx
II. XV.

The Loyne of the Pork, is fro the hippe boon to
the hede.

Nota. xx
II. XVI.

The fyllet⁹ both two, that both take oute of the
Pestelsⁱ.

Spynee^k. xx
II. XVII.

Take and make gode thik Almānd mylke as tofore.
and do þin of flo⁹ of hawthorn^l. and make it as a rose.
& sūe it forth.

^f þise. These.

⁸ anon. Immediately.

ⁱ Pestels. Legs.

^j Spynee. As made of Haws, the berries of Spines, or Hawthorns.

^k Hawthorn. Hawthorn.

Chyryse¹.xx.
II. XVIII.

Take Almand⁹ unblanched, waifshe hem, grynde hem, drawe hem up with godé broth. do⁹ pto thridde part of chyryse. þ⁹ ston⁹. take oute and grynde hem smale, make a lay⁹ of gode brede ā powdō and salt and do⁹ pto. colō it with sand⁹ so that it may be stondyng, and florish it with aneys and with chewe-ryes, and strawe þuppon and sūe it forth.

Payn Fondew^m.xx.
II. XIX.

Take brede and frye it in grece oþ⁹ in oyle, take it and lay it in rede wyne. grynde it w⁹ raisōns take hony and do it in a pot and cast þinne gleyr⁹ of ayren wip a litel wat and betē it wele togider with a sklyse⁹. set it ouē the fir⁹ and boile it. and whan the hatte^p arisith to goon⁹ ouē. take it adōn and kele it, and whan it is þ⁹ clarified do it to the oþe⁹ with sug and spices.

¹ Chyryse. *Chiryse* in the process. *Cheriseye*. Ms. Ed. II. 18. *Chiryes* there are cherries. And this dish is evidently made of Cherries, which probably were chiefly imported at this time from Flanders, though they have a Saxon name, cýnpre.

^m fōndewe. Contents. It seems to mean *dissolved*. V. found in Gl.aff.

^a gleyres. Whites.

^a Sklyse. Slice.

^p hatte. Seems to mean *bubling* or *wallop*.

⁹ goon. Go.

salt it and loke it be stondyng, florish it with white colian^{dr}e in confyt.

Croton^r.

xx.

III.

Take the offal of Capons op⁹ of ope bridd⁹. make hē clene and pboile hem. take hem up and dyce hem. take swete cove mylke and cast pinne. and lat it boile. take Payndemayn^{*} and of þ^r self mylke and drawe thurgh a cloth and cast it in a pot and lat it seep, take ayren yfode. hewe the white and cast pto⁹, and alye the sewe with zolkes of ayren rawe. coló it with safron. take the zolkes and fry hem and florish hem þwith and with powdó douce.

Vyne grace^r.

xx.

III. I.

Take smale fyllett⁹ of Pork and rost hem half and smyte hem to gobett⁹ and do hem in wyne ā Vyneg⁹ and Oynons ymynced and stewe it yfere do pto gode powdos ā salt. ā sūe it forth.

* Crotōn. Ms. Ed. 24. has *Craytōn*, but a different dish.

* Payndemayn. Whitebread. V. ad N^o 41.

* Vyne Grace. Named probably from *grees*, wild swine, and the mode of dressing in *wine*. V. Gloss. voce *Vyne grace*.

Fonnell^a.xx.
III. II.

Take Almand⁹ unblāched. grynde hem and drawe hem up with gode broth. take a lombe^x or a kidde and half rost hȳ. or the þridde^y part, smyte hym ī gobet⁹ and cast hym to the mylke. take smale bridd⁹ yfasted and ystyned^z. and do þto fug⁹, powdō of canell and salt, take zolkes of ayren⁹ harde yfode and cleene^a a two and ypanced^b with flo of canell and florish^p þ fewe above. take alkenet fryed and yfōndred^c and droppe above with a seþ^d and messe it forth.

Douce ame^e.xx.
III. III.

Take gode Cowe mylke and do it in a pot. take pſel. sawge. yſope. ſaūay and oop⁹ gode herbes. hewe hem and do hem in the mylke and seep hem. take capons half yrosted and smyte hem on pecys and do þto pyn⁹ and hony elarified. salt it and colō it with safrōn ā sūe it forth.

^a Fonnell. Nothing in the recipe leads to the etymon of this multifarious dish.

^x Lombe. Lamb.

^y thridde. Third, per metathesis.

^z yfasted and ystyned.

^a cleue. cloven.

^b ypanced. pounced.

^c yfōndred. melted, dissolved.

^d seþ. feather.

^e Douce Ame. *Quasi*, a delicious dish. V. Blank Desire in Gloss. Titles of this tissue occur in Apicius. See Humelberg. p. 2.

Connyng⁹ in Cyrip^f.xx.
III. IIII.

Take Conyng⁹ and seeþ hem wel i good broth. take wyne greke and do þ⁹to with a porcion of vyne⁹ and flo of canel, hoole clow quybibes hoole. and oof gode spices with raisons coraunce and gyngyn ypared and ymynced. take up the conyng and smyte hem on pecys and cast hem into the Siryppe and seeþ hem a litel on the fyr and sūe it forth.

Leche Lombard^ε,xx.
III. V.

Take rawe Pork and pulle of the skyn. and pyke out þ skyn synew⁹ and bray the Pork in a mort⁹ w ayren rawe do þ⁹to sug, salt, raysons corānce, dat mynced, and powd⁹ of Pep powd⁹ gylofre. ā do it i a bladder, and lat it seeþ til it be ynowh^z. and whan it is ynowh, kerf it leshe it^h in likeneffe of a peskoddeⁱ, and take grete raysons and grynde hem in a mort⁹, drawe hem up wiþ rede wyne, do þ⁹to mylke of almānd col⁹ it with sanders ā safron. and do þ⁹to powd⁹ of pep ā of

^f Cyrip. In the process *Siryppe*. *Ciryp*, Contents. *Sirap*, or *Sirap*, 25 133. *Siryp*, 132.

^ε Leche Lombard. So called from the country. Randle Home says, *Leach* is "a kind of jelly made of cream, ising-glass, sugar, and almonds, with other compounds."

^h Leshe it, Vide Gloss.

ⁱ Peskodde. Hull or pod of a pea.

gilofre and boile it. and whan it is iboiled: take powd^o of canel and gyng^o, and tēp it up with wyne. and do alle þise thyng togȳd. and loke þat it be rēnyns^k, and lat it not seep aft̃ that it is cast togyder, ā sūe it forth,

Connyng^o in clere broth.

XX.
III. VI.

Take Coñyng^o and smyte hem ī gobet^o and waifsh hem and do hem in feyre waī and wyne, and seep hem and skym hem. and whan þey both isode pyke hem clene, and drawe the broth thurgh a stȳn^o and do the flesch þwith ī a Possynet and styne it^l. and do þto vyneg^o and powd^o of gyng^o and a grete q̃ntite and salt aft̃ the last boillyng and sūe it forth.

Payn Ragon^m.

XX.
III. VII.

Take hony sug^o and clarifie it togydre. and boile it with esy fyr, and kepe it wel f^o brēnyng and whan it hath yboiled a while: take up a dropeⁿ þof wip þy fyng^o and do it in a litel waī and loke if it hong^o togyder, and take it fro the fyre and do þto the thrid-

^k rēnyns. Perhaps *thin*, from the old *renne*, to run. Vide Gloss.

^l styne it. Close it. V. Gloss.

^m Payn ragon. It is not at all explained in the Recipe.

ⁿ Drope. Drop.

^o hong. Hing, or hang.

⁹dendele^⁹ a powdō^⁹ gyngen^⁹ and stere^⁹ it togyd til it bi-
gynne to thik and cast it on a wete^⁹ table. lesh it
and sue it forth w^⁹ fryed mete on flessh day^⁹ or on
fyshe dayes.

Lete Lardes^⁹.XX
III. VIII.

Take p^⁹fel and grynde with a Cowe mylk, medle it
with ayren^⁹ and lard ydyced take mylke aft^⁹ p^⁹ p^⁹ hast
to done^⁹ and myng^⁹ p^⁹with. and make p^⁹of dyuse co-
lours. If p^⁹ wolt have zelow, do p^⁹to safron and no
p^⁹fel. If p^⁹ wolt have it white, non^⁹ p^⁹fel ne safron
but do p^⁹to amydon. If p^⁹ wilt have rede do p^⁹to san-
dres. If pou wilt have pownas^⁹ do p^⁹to turnesole^⁹.
If p^⁹ wilt have blak do p^⁹to blode ysode and fryed. and
set on the fyr i as many vessels as p^⁹ hast colours p^⁹erto

⁹thridendele. Third part, perhaps, of brede, i. e. of bread,
may be casually omitted here. V. Gloss.

⁹stere. stir.

⁹wete. wet.

⁹Lete Lardes. *Lards* in form of Dice are noticed in the process.
See *Lel. Coll.* VI. p. 5. *Lete* is the Fr. *Lait*, milk. V. N° 81.
or Brit. *Llagb*. Hence, perhaps, *Letbe Cypus* and *Letbe Rube*.
Lel. Coll. IV. p. 227. But VI. p. 5, it is *Leche*.

⁹to done, i. e. done.

⁹myng. mix.

⁹pownas. Qu.

⁹turnesole. Not the flower *Heliotrope*, but a drug. Northumb.
Book, p. 3. 19. I suppose it to be *Turneric*. V. Brooke's Nat.
Hist. of Vegetables, p. 9. where it is used both in victuals and for
dying.

and

and seeþ it wel and lay þise colours ī a cloth first oon,
and sithen anop⁹ upon him. and sithen the þridde and
the ferthe. and þisse it harde til it be all out clene.
And whan it is al colde, lesh it thynne, put it ī a
panne and fry it wel. and sūe it forth.

Furmente with Porpays^z.

XX.

III. IX.

Take Almand⁹ blanchēd. bray hem and drawe hem
up with faire wat^r, make furmente as before^a and cast
þ furmente⁹ pto. & messe it with Porpays.

Perrey of Pesōn^b.

XX.

III. X.

Take pesōn and seeþ hem fast and coʋe hem til þei
berst. þenne take up hem and cole hem thurgh a
cloth. take oynōns and mynce hē and seeþ hem in the
same fewe and oile þwith, cast pto sugur, salt and
safrōn, and seeþ hem wel þast⁹ and sūe hem forth.

Peson of Almayne^c.

XX.

III. XI.

Take white pesōn, waifshe hem seeþ hem a grete
while. take hem and cole hem thurgh a cloth, waifshe

^z Porpays. *Porpeys*, Contents, and so N^o 116. *Porpus*.

^a as before. This is the first mention of it.

^b Perrey of Pesōn, i. e. Peas. *Perrey* seems to mean pulp;
vide N^o 73. Mr. Ozell in *Rabelais*, IV. c. 60. renders *Puree de*
pois by *Peas soup*.

^c Almayne. Germany; called Almopy N^o 47.

hem

hem i colde waȝ til the hulls go off; cast hem in a pot and couē þ̄ no breth^d go out. and boile hem right wel. and cast þ̄inne gode mylke of almand^o and a ptye of flō of Rys wiþ powdō gyng^o safrōn. and salt.

Chych^o.

xx.
III. XII.

Take chich^o and wry hem^f i aſhes all nyȝt, oþ̄ lay hem in hoot aymers^z, at morrowe^h, waifshe hem in clene waȝ and do hem ouē the fire with clene waȝ. ſeeþ hē up and do þ̄to oyle, garlec, hole ſafrōn. powdō fort and salt, ſeeþ it and meſſe it forth.

Frencheⁱ.

xx.
III. XIII.

Take and ſeeþ white peſon and take oute þ̄ perrey^k & pboile erbis & hewe hē grete & caſt hē i a pot w̄ the perrey pulle oynōns & ſeeþ hē hole wel i waȝ & do hē to þ̄ Perrey w̄ oile & ſalt, colō it w̄ ſafrōn & meſſe it and caſt þ̄on powdō douce.

^d breth. Breath, air, ſteam. Mf. Ed. N^o 2.

^e Chyches. *Vicia*, vetches. In Fr. *Chiches*.

^f wry hem. *Dry hem*, or *cover hem*. Chaucer, v. wſey.

^z Aymers. Embers; of which it is evidently a corruption.

^h at morrowe. Next Morning.

ⁱ Frenche. Contents have it more fully, *Frenche Owtes*. V. ad N^o 6.

^k Perrey. Pulp. V. ad N^o 70.

Makke¹.XX.
III. XIII.

Take drawen benes and seep hē wel. take hē up of the waī and cast hē in a mort grynde hem al to doust til þei be white as eny mylk, chawf^m a litell rede wyne, cast þamong in þ gryndyng, do þto salt, leshe it ī difsh⁹. þanne take Oynōns and mynce hem smale and seep hem ī oile til þey be al broñⁿ. and florish the difsh⁹ þwith. and sūe it forth.

Aquapatys^o.XX.
III. XV.

Pill garlec and cast it in a pot with waī and oile. and seep it, do þto safrōn, salt, and powdō fort and dresse it forth hool.

Salat.

XX.
III. XVI.

Take p̄fel, sawge, garlec, chiboli⁹, oynōns, leek, borage, mynt⁹, porrect^p, fenel and ton treffis^q, rew, rosemarye, purslarye^r, laue and waische hem clene,

¹ Makke. *Ignotum*.^m Chawf. Warm.ⁿ brōn. Brown.^o Aquapatys. *Aquapates*, Contents. Perhaps named from the water used in it.^p Porrectes. Fr. *Porrette*.^q Ton treffis. Cresses. V. Gloss.^r Purslarye. Parslain.

pike hem, pluk hē small wiþ þyn³ honde and myng
hem wel with rawe oile. lay on vyneḡ and falt, and
sūe it forth.

Fenkel in Soppes.

XX.
III. XVII.

Take blades of Fenkel. shrede hem not to smale,
do hem to seeþ in waṯ and oile and oynoṅs mynced
þwith. do þto safrōn and salt and powdō. douce. sūe
it forth. take brede ytofted and lay the fewe ono-
ward,

Clat^t.

XX.
III. XVIII.

Take elena campana and seeþ it waṯ^u. take it up
and grynde it wel in a mort. temp it up w^t ayreñ
safrōn and salt and do it ou⁹ the fire and lat it not
boile. cast above powdō douce and sūe it forth.

Appulmoy^x.

XX.
III. XIX.

Take Apples and seeþ hem in waṯ, drawe hem
thurgh a stýnō. take almande mylke & hony and flō
of Rys, safrōn and powdō fort and salt. and seeþ it
stondyng^y.

^u þyn. thine.

^t Clat. Qu.

^u water; r. in water, as in N^o 79.

^x Appulmoy. *Appulmos*. Mf. Ed. N^o 17. named from the apples
employed. V. N^o 149.

^y stondyng. thick.

Slete ^z Soppes.

XX.
IIII.

Take white of Lek⁹ and flyt hem, and do hem to seep ī wyne, oile and salt, rost brede and lay in dyfsh⁹ and the sewe above and sūe it forth.

Letelorye ^a.

XX.
IIII. I.

Take Ayren and wryng hem thurgh a sty⁹no and do pto cowe mylke with but⁹t and safron and salt and seep it wel. leshe it. and loke pat it be stondyng. and sūe it forth.

Sowp⁹ Dorry ^b.

XX.
IIII. II.

Take Almā⁹nd brayed, drawe hem up with wyne. boile it, cast p⁹uppon safron and salt, take brede itosted in wyne. lay p⁹of a leyne^c and anop⁹ of p⁹ fewe and alle togydre. florish it with sug⁹ powd⁹o gyng and sūe it forth.

Rape ^d.

XX.
IIII. III.

Take half fy⁹g and half raisons pike hem and waishe hem in wa⁹t skalde hem in wyne. bray hem in a mor⁹t,

^z Slete. flit.

^a Letelorye. The latter part of the compound is unknown, the first is Fr. *Lait*, milk. Vide N^o 68.

^b Sowpes Dorry. Sops endorsed. V. *Dorrey* in Gloss.

^c A leyne. a layer.

^d Rape. A dissyllable, as appears from *Rapey* in the Contents. *Rapy*, Mf. Ed. N^o 49. *Rapee*, ibid. II. 28.

and drawe hem thurgh a strayn^o. cast hem in a pot
and þwip^o powd^o of pep and oop^o good powd^os. alay
it up with flo^o of Rys. and col^o it with sãndres. salt
it. & messe it forth.

Sawse Sarzyne^e.XX.
IIII. IIII.

Take hepp^o and make hem clene. take Almãd^o
blãched. frye hem ī oile and bray hem in a mort^r
with hepp^o. drawe it up with rede wyne, and do þin^o
fug^o ynowh^z with Powd^o fort. lat it be stondyng, and
alay it with flo^o of Rys. and col^o it with alkenet and
messe it forth. and florish it with Pōme garnet. If þ^u
wilt in fleshe day: seeþ Capoñs and take the brawnⁿ
and tefe hem smal and do þto^o. and make the lico^f of
þis broth.

Creme of Almãd^o.XX.
IIII. V.

Take Almãd^o blãched, grynde hem and drawe
hem up thykke, set hem ouē the fyre & boile hem.
set hem adoū and spryng^s hem with Vyneḡ, cast hem
abrode uppon a cloth and cast uppon hem fug^o. whan
it is colde gadre it togydre and leshe it in dyfsh.

^e Sawse Sarzyne. *Sause*. Contents. *Saracen*, we presume, from
the nation or people. There is a Recipe in Mf. Ed. N^o 54 for a
Bruct of *Sarzynesse*, but there are no pomgranates concerned.

^f lico. liquor.

^s spryng. sprinkle.

Grewel

Grewel of Almand⁹.

XX.
IIII. VI.

Take Almānd⁹ blānched. bray hē w^t oot meel^h. and draw hē up with wa^t. cast⁹ pon Safrōn & salt &c.

Cawdel of Almānd mylk.

XX.
IIII. VII.

Take Almānd⁹ blānched and drawe hem up with wyne, do⁹ pto powdō of gyng⁹ and sug⁹ and colō it with Safrōn. boile it and sūe it forth.

Jowt⁹ of Almānd Mylke.

XX.
IIII. VIII.

Take erbes, boile hem, hewe hem and grynde hem fīnale. and drawe hem up with wa^t. set hem on the fire and seep the rowt⁹ with the mylke. and cast⁹ pon sug⁹ & salt. & sūe it forth.

Fygey^k.

XX.
IIII. IX.

Take Almānd⁹ blānched, grynde hem and drawe hem up with wa^t and wyne: quart⁹ fyg⁹ hole raisons. cast⁹ pto powdō gyng⁹ and hony clarified. seep it wel & salt it, and sūe forth.

^h oot meel. oat-meal.

ⁱ Jowtes. V. ad N^o 60.

^k Fygey. So named from the figs therein used. A different Recipe, Mf. Ed. N^o 3, has no figs.

Pochee ^l.xx.
IIII. X.

Take Ayren̄ and breke hem ī scaldyng hoot waȝ.
and whan þei bene sode ynowh. take hē up and take
zolkes of ayren and rawe mylke and swyng hem to-
gydre, and do þ^oto powdō gyng̃ safrōn and salt, set it
oue the fire, and lat it not boile, and take ayren̄ ifode
& cast þ̄ few onoward. & sūe it forth.

Brewet of Ayren̄.

xx.
IIII. XI.

Take ayren̄, waȝ and butt̄, and seeþ hem yfere
with safrōn and gobett of chese. wryng ayren̄ thurgh
a straynō. whan the waȝ hath foden awhile. take þēne
the ayren̄ and swyng hē with vious. and cast þ^oto. set
it oue the fire and lat it not boile. and sūe it forth.

Macrows ^m.xx.
IIII. XII.

Take and make a thynne foyle of dowh. and kerve
it on peces, and cast hem on boillyng waȝ & seeþ it
wele. take chese and grate it and butt̄ cast bynethen
and above as losyns. and sūe forth.

^l Pochee. Poached eggs. Very different from the present way.

^m Macrows. *Maccherone*, according to the Recipe in *Altieri*, corresponds nearly enough with our process; so that this title seems to want mending, and yet I know not how to do it to satisfaction.

Tosteeⁿ.

xx.
iiii. xiii.

Take wyne and hony and fōnd it^o togȳd and skym it clene. and seep it long, do þto powdō of gyng. pep and salt, toft brede and lay the few þto. kerue pecys of gyng and flo it þwith and messe it forth.

Gyngawdry^p.

xx.
iiii. xiiii.

Take the Powche^a and the Lyuō^r of haddok, cod-lyng and hake^s and of oop⁹ fishe, pboile hē, take hē and dyce hem small, take of the self broth and wyne, a layō of brede of galyntyne with gode powdōs and salt, cast þat fyfshē pinne and boile it. & do þto amydon. & colō it grene.

Erbowle^t.

xx.
iiii. xv.

Take bolas and scald hem with wyne and drawe hem with^u a stȳnō do hem in a pot, clarify hony and do þto with powdō fort. and flo of Rys. Salt it & florish it w^t whyte aneys. & sūe it forth.

ⁿ Tostee. So called from the toasted bread.

^o fōnd it. mix it. ^p Gyngawdry. Qu.

^a Powche. Crop or stomach.

^r Lyuō. Liver. V. N^o 137.

^s Hake. "Asellus alter, five Merlucius, Aldrov." So Mr. Ray.

See Pennant, *RI*. p. 156.

^t Erbowle. Perhaps from the *Bolas*, or Bullace employed.

^u with, i. e. thurgh or thorough.

Resmolle.

Resmolle^x.xx.
IIII. XVI.

Take Almand⁹ blanched and drawe hem up with
wat and alye it with flo⁹ of Rys and do pto⁹ powdo⁹ of
gyn⁹g fug⁹ and salt, and loke it be not stondyng^y,
messe it and sue it forth.

Vyande Cypre^z.xx.
IIII. XVII.

Take oot mele and pike out the ston⁹ and grynde
hem smale, and drawe hem thurgh a styn⁹o. take mede
o⁹ wyne ifonded in fug⁹ and do pise⁹ pinne. do pto⁹
powdo⁹ and salt, and alay it with flo⁹ of Rys and do
pat it be stondyng. if thou wilt on flesh day: take
henn⁹ and pork yfode & grynde hem smale and do pto.
& messe it forth.

Vyande Cypre of Samon^a.xx.
IIII. XVIII.

Take Almand⁹ and bray hem unblanched. take cal-

^x Resmolle. From the Rice there used; for Ms. Ed. II. N^o 5.
has *Rysmoyle*, where *moyle* seems to be Fr. *molle*, as written also in the
Roll. *Rice molens potage*. Lel. Coll. VI. p. 26.

^y Not stondyng. Thin, diluted. V. N^o 98. Not to [too] stond-
yng, 121.

^z Cypre. *Cipre*, Contents here and N^o 98.

^a Samon. Salmon.

war^b Samōn and seep it in lewe wat^c drawe up þyn
almand⁹ with the broth. pyke out the bon⁹ out of the
fyfsh clene & grynde it small & cast þy mylk & þ togȳd
& alye it w̄ flo of Rys, do þto powdō fort, sug & salt
& colō it w̄ alkenet & loke þ hit be not stondyng and
messe it forth.

Vyannnd Ryal.

xx.
iiii. xix.

Take wyne greke, op⁹ rynyfshe wyne and hony
clarified þwith. take flo of rys powdō of Gyng op⁹ of
pep & canel. op⁹ flo of canel. powdō of clow. safrōn.
sug cypre. mylberyes, op⁹ sañdr. & medle alle þise to-
gid. boile it and salt it. and loke þat it be stondyng.

Compost^d.

c.

Take rote of p̄fel. pasternak of rasēns^e. scrape hem
and waifthe hē clene. take rap⁹ & caboch⁹ ypared and

^b calwar. Salwar, N^o 167. R. Holme says, "*Calver* is a term
"used to a Flounder when to be boiled in oil, vinegar, and spices
"and to be kept in it." But in Lancashire Salmon newly taken
and immediately dressed is called *Calver Salmon*: and in Littleton
Salar is a young falmon.

^c lewe water. warm. V. Gloss.

^d Compost. A composition to be always ready at hand. Holme,
III. p. 78. *Lel. Coll.* VI. p. 5.

^e Pasternak of rasēns. Qu.

icorne^f. take an erthen pāne w^t clene wat^r & set it on the fire. cast all þise þinne. whan þey both boiled cast þto peer & pboile hem wel. take þise thyng up & lat it kele on a fair cloth, do þto salt whan it is colde in a vessel take vineg & powdō & safrōn & do þto. & lat alle þise thing lye þin al nyzt oþ al day, take wyne greke and hony clarified togid lumbarde mustard & raisons corance al hool. & grynde powdō of canel powdō douce & aneys hole. & fenell seed. take alle þise thyng & cast togyd ī a pot of erthe. and take þof whan þ wilt & sūe forth.

Gele^s of Fyssh. c. i.

Take Tench⁹, pykes^h, eelys, turbut and playsⁱ, kerue hē to pecys. scalde hē & waische hē clene. drye

^f ypared and icorne. The first relates to the Rapes, the second to the Caboches, and means carved or cut in pieces.

^s Gele. Jelly. *Gelee*, Contents here and in the next Recipe. *Gely*, Ms. Ed. N^o 55, which presents us with much the same prescription.

^h It is commonly thought this fish was not extant in England till the reign of H. VIII.; but see N^o 107. 109. 114. So Lucys, or Tenchis, Ms. Ed. II 1. 3. Pygus or Tenchis, II. 2. Pikys, 33 Chaucer, v. Luce; and Lel. Coll. IV. p. 226. VI. p. 1. 5. *Luce salt*. Ibid. p. 6. Mr. Topham's Ms. written about 1250, mentions *Lupos aquaticos sive Luceos* amongst the fish which the fishmonger was to have in his shop. They were the arms of the Lucy family so early as Edw. I. See also Pennant's Zool. III. p. 280, 4to.

ⁱ Plays. Plaife, the fish.

hē

hē w̄ a cloth do hē ī a pāne do þto half vyneḡ & half
wyne & seeþ it wel. & take the Fyfshe and pike it
clene, cole the broth thurgh a cloth īto an erthen
pāne. do þto powdō of pep and safrōn ynowh. lat it
seeþ and skym it wel whan it is ysode: doᶜᵏ þ grees
clene, cowche fishe on chargeōs & cole the sewe tho-
row a cloth onoward & sūe it forth.

Gele of Flessh.

.C. II.

Take swyn⁹ feet & snowt⁹ and the eerys¹. capons.
cōnyng calu⁹ fete. & waische hē clene. & do hē to seeþ
in the þridde^m of wyne & vyneḡ and wat and make
forth as bifore.

Chysanneⁿ.

.C. III.

Take Roches. hole Tench⁹ and plays & smyte hem
to gobett⁹. fry hē ī oyle blānche almānd⁹. fry hē & cast
þto raisons corance make lyō of crust of brede of rede
wyne & of vyneḡ þ þridde part þw⁹ fyg⁹ drawn & do
þto powdō fort and salt. boile it. lay the Fyshe ī an
erthen panne cast the sewe þto. seeþ oynoñs ymynced
& cast þīne. kepe hit and ete it colde.

* Doᶜᵏ, i. e. do of.

¹ Eerys. Ears.

^m Thridde. V. ad N^o 67.

ⁿ Chysanne. Qu.

Congur ° in Sawse.

.c. iiii.

Take the Cong⁹ and scald h^y. and smyte h^y in pecys & seeþ hym. take p^sel. mynt. pelet. rosmarye. & a litul sawge. brede and salt, powd⁹ fort and a litel garlec, clow a lite, take and grynd it wel, drawe it up with vynes þurgh a cloth. cast the fysh i a vessel and do þ⁹ sewe onoward & sūe it forth.

Rygh^p in Sawse.

.c. v.

Take Ryghzes and make hem clene and do hē to seeþ. pyke hē clene and frye hem i oile. take Almānd⁹ and grynde hē i wa^t or wyne, do þ⁹to almand⁹ blaunched hole fryed i oile. & coraⁿce seeþ the lyo⁹ grynde it smale & do þ⁹to garlec ygronde & litel salt & vions powd⁹ fort & safron & boile it yfere, lay the Fyshe in a vessel and cast the sewe þ⁹to. and messe it forth colde.

Makerel in Sawse.

.c. vi.

Take Makerels and smyte hem on pecys. cast hem on wa^t and vions. seeþ hem with mynt⁹ and wiþ oop⁹ erbes, colō it grene or zelow, and messe it forth.

° Congur. The Eel called *Congre*. *Sauce*, Contents here, and N^o 105, 106.

° Rygh. A Fish, and probably the *Ruffe*.

Pykes in brafey ^a.

.c. vii.

Take Pykes and undo hem on þ^e womb⁹ and waifshe hem clene and lay hem on a roost Irne³ þenne take gode wyne and powd⁹ gyng⁹ & sug⁹ good wone⁴ & salt, and boile it ī an erthen panne & messe forth þ^e pyke & lay the fewe onoward.

Porpeys in broth.

.c. viii.

Make as þou madest Noumbles of Fleſh with oynoñs.

Balloc^u broth.

.c. ix.

Take Eelys and hilde^x hem and kerue hem to pecys and do hem to ſeeþ in waſ and wyne ſo þat it be a litel ou⁹ ſtepid^y. do þto ſawge and ooþ⁹ erbis w¹ few^z oynoñs ymynced, whan the Eelis both ſoden ynow^z do hem in a veſſel, take a pyke and kerue it to gobett⁹ and ſeeþ hym in the ſame broth do þto powd⁹ gyng⁹ galyngale canel and pep, ſalt it and caſt the Eelys þto & messe it forth.

^a Braſey. Qu.

^r Wombs. bellies.

³ roost Irene. a roaſting iron.

⁴ good wone. a good deal. V. Gloſſ.

^u Balloc. *Ballok*, Contents.

^x hilde. ſkin.

^y on ſtepid. ſteeped therein. V. N^o 110.

^z few, i. e. a few.

Eles in Brewet.

.c. x.

Take Crust⁹ of brede and wyne and make a lyō,
do pto⁹ oynōns ymynced, powdō. & canel. & a litel waī
and wyne. loke þat it be stēpid, do pto⁹ salt, kerue
þin Eelis & seep hē wel and sūe hem forth.

Cawdel of Samōn.

.c. xi.

Take the gutt⁹ of Samōn and make hem clene. pboile
hem a lytell. take hem up and dyce hem. flyt the
white of Lokes and kerue hem smale. cole the broth
and do the lek⁹ þinne w⁹ oile and lat it boile togyd
yferē^a. do the Samōn icorne⁹ þin, make a lyō of
Almānd⁹ mylke & of brede & cast pto⁹ spices, safrōn
and salt, seep it wel. and loke þat it be not stondyng.

Plays in Cyee.

.c. xii.

Take Plays and smyte hem^b to pecys and fry hem in
oyle. drawe a lyō of brede & gode broth & vyneḡ.
and do pto⁹ powdō gyng. canel. pep and salt and
loke þ it be not stondyng.

For to make Flaumpeyns.

.c. xiii.

Take clene pork and boile it tendre. þenne hewe
it smal and bray it smal in a mort. take fyg⁹ and boile

^a togyd yferē. One of these should be struck out.

^b Vide N^o 104. Qu.

hem

hem tendre in smale ale. and bray hem and tendre
 chese þwith. þene waisthe hem ī wat & þene lȳ^c hem
 alle togid⁹ w⁹ Ayren, þenne take powdō of pep. or els
 powdō marchānt & ayren and a porciōn of safroñ and
 salt. þene take blank sug. eyren & flō & make a past
 w⁹ a roller, þene make þof smale pelett^d. & fry hē broū
 ī clene grece & set hem asyde. þenne make of þ⁹ oop⁹
 deel^c of þ⁹ past long coffyns^f & do þ⁹ comade & þin. and
 close hē faire with a couē^h, & pynche hē smale about.
 þane kyt aboue foure op⁹ sex wayes, þanne take eūyⁱ
 of þ⁹ kuttyng up, & þene colō it w⁹ zolkes of Ayren,
 and plānt hem thick, īto the flaumpeyns above þ⁹ þ⁹
 kuttest hē & set hē ī an ovene and lat hem bake eselich^k.
 and þanne sūe hem forth.

For to make Noumbl⁹ in Lent. .C. XIII.

Take the blode of pykes op⁹ of cong⁹ and nyme^l the
 pañch⁹ of pykes. of cong⁹ and of grete code lyng^m, &

^c lȳ. mix.

^d Pelettes. *Pellets*, Mf. Ed. N^o 16. Balls, pellets, from Fr. *pelote*.

^e deel. deal, i. e. part, half.

^f Coffyns. Pies without lids.

^g comade. Qu.

^h couē. coverture, a lid.

ⁱ eūy. every.

^k eselich. easily, gently.

^l nyme. take. Perpetually used in Mf. Ed. from Sax. *niman*.

^m code lyng. If a Coddling be a *small cod*, as we now understand
 it, *great codling* seems a contradiction in terms.

boile hē tendre & mynce hē smale & do hē ī þat blode.
take crust⁹ of white brede & styne it thurgh a cloth.
þenne take oynoñs iboiled and mynced. take pep and
safrōn. wyne. vyneḡ ayfell^a op⁹ aleg⁹ & do þto & sūe
forth.

For to make Chawdon^o for Lent. .c. xv.

Take blode of gurnard⁹ and cong⁹ & þ pānch⁹ of gur-
nard and boile hē tendre & mynce hē smale, and make
a lyre of white Crust⁹ and oynoñs ymynced, bray it ī
a mort⁹ & þanne boile it togyd⁹ til it be stondyng. þenne
take vyneḡ op⁹ ayfell & safrōn & put it þto and sūe it
forth.

Furmente with Porpeys. .c. xvi.

Take clene whete and bete it small in a mort⁹ and
fanne out clene the doust, þenne waifthe it clene and
boile it tyl it be rendre and broū. þanne take the
secunde mylk of Almand⁹ & do þto. boile hē togid⁹ til
it be stondyng, and take þ first mylke & alye it up
wip a peñe^p. take up the porpays out of the Fur-
mente & leshe hem ī a dishe with hoot wat. & do safrōn

^a Ayfell. Eifel, vinegar. Littleton.

^o Chawdōn. V. Gloss.

^p Penne. Feather, or pin. Mf. Ed. 28.

to þ^e furmente. and if the porpays be salt. seeþ it by
hȳ self, and sūe it forth.

Fylert⁹ in galyntyne. .c. xvii.

Take Pork, and rost it tyl the blode be tryed out &
þ^e broth⁹. take crust of brede and bray hem ī a mort^r, ā
drawe hē thurgh a cloth with þ^e broth, þanne take oy-
nōns ā leshe hem on brede ā do to the broth. þanne take
pork, and leshe it clene with a dreslyng knyf and cast
it into þ^e pot broth, & lat it boile til it be more tendre.
þanne take þat lyō⁹ þto. þāne take a porciō of pep
and fandr⁹ & do þto. þanne take p̄sel & yslope & mynce
it smale & do þto. þāne take rede wyne op⁹ white grece
& raysons & do þto. & lat it boile a lytel.

Veel in buknade^r. .c. xviii.

Take fayr Veel and kyt it in smale pecys and boile
it tendre ī fyne broth op⁹ in waf^r. þanne take white
brede op⁹ wastel^r, and drawe þof a white lyō⁹
wip⁹ fyne broth, and do þ^e lyō⁹ to the Veel, & do safrōn⁹
þto, þāne take p̄sel & bray it ī a mort^r & the Juys^r
þof do þto, and þāne is þis half zelow & half grene.

⁹ the broth. Supposed to be prepared beforchand.

^r Buknade. V. N^o 17.

^r Wastel. V. Gloss.

^r Juys. Juice.

þāne take a porciōn of wyne & powd^o marchant & do
 þto and lat it boile wele, and do þto a litel of^u vyneg^o.
 & sūe forth.

Sooles in Cynee^x.

.C. XIX.

Take Sooles and hylde hem, seep hem in waſ,
 smyte hē on pecys and take away the fynnes. take
 oynōns iboiled & grynde the fyn^o þw and brede.
 drawe it up with the self broth: do þto powd^o fort,
 safrōn & hony clarified with salt, seep it alle yfere.
 broile the sooles & messe it i dyfsh & lay the sewe
 above. & sūe forth.

Tench^o in Cynee.

XX.

VI.

Take Tench^o and smyte hem to pecys, fry hem,
 drawe a lyō of Raysons coraṇce with wyne and waſ,
 do þto hool raisōns & powd^o of gyng of clowes of
 canel of pep do the Tench^o þto & seep hē w fūg cypre
 & salt. & messe forth.

^u litel of vyneg^o. We say, *a little vinegar*, omitting *of*. So 152,
a bytull of lard.

^x Cynee. *Cyny*, Contents, both here and N^o 120. 123. See
 before, N^o 25.

Oysters in Gravey.

XX.
VI. I.

Schyl^y Oysters and seep hem in wyne and in hare^a own broth. cole the broth thurgh a cloth. take almand⁹ blanched, grynde hē and drawe hē up with the self broth. & alye it wip flō of Rys. and do the oysters pinne, cast in powdō of gyng, sug, macys. seep it not to stondyng and sūe forth.

Muskels^a in brewet.XX.
VI. II.

Take muskels, pyke hem, seep hem with the owne broth, make a lyō of crust⁹^b & vyneḡ do in oynōns mynced. & cast the muskels pto & seep it. & do pto powdō w a lytel salt & safron the samewise make of oysters.

Oysters in Cynce.

XX.
VI. III.

Take Oysters pboile hem ī her owne broth, make a lyō of crust of brede & drawe it up wip the broth and vyneḡ mynce oynōns & do pto with erbes. & cast the oysters pinne. boile it. & do pto powdō fort & salt. & messe it forth.

^y Schyl. shell, take of the shells.

^a hare. their. *ber.* N^o 123. Chaucer.

^a Muskles. *muskels* below, and the Contents. Muscles.

^b crustes, i. e. of bread.

Cawdel of Muskels.

XX.
VI. IIII.

Take and seeþ muskels, pyke hem clene, and waifshe hem clene ī wyne. take almand⁹ & bray hē. take sōme of the muskels and grynde hē. & some hewe smale, drawe the muskels ygrōnd^t w^t the self broth. wryng the almand⁹ with faire wa^t. do alle þise togid⁹. do þto⁹ vious and vyneg⁹. take whyte of lek⁹ & pboile hē wel. wryng oute the wa^t and hewe hē smale. cast oile⁹ þto⁹ w^t oynōns pboiled & mynced smale do þto⁹ powdō fort, safrōn and salt. a lytel seeþ it not to to^e stondyng & messe it forth.

Mortrews of Fyssh.

XX.
VI. V.

Take codlyng, haddock, op hake and lynōs with the rawnes^d and seeþ it wel in wa^t. pyke out þ bones, grynde smale the Fyssh, drawe a lyō of almand⁹ & brede w^t the self broth. and do the Fyssh grōnden⁹ þto. and seeþ it and do þto powdō fort, safrōn and salt, and make it stondyng.

Laumpreys in galyntyne.

XX.
VI. VI.

Take Laumpreys and fle^e hem with vyneg⁹ op⁹ with white wyne & salt, scalde hē ī wa^t. slyt hem a litel

^e to to, i. e. too too. Vide N^o 17.^d rawnes. roes.^e fle. flay, kill.

at þ⁹ navel. & rest a litel at the navel. take
out the gutt at the ende. kepe wele the blode. put
the Laumprey on a spyt. roost h̄y & kepe wel the
grece. grynde raysons of coraṅce. h̄y up^f w⁹ vyneg.
wyne. and crust of brede. do þto powdō of gyng. of
galyngale^g. flō of canel. powdō of clow. and do þto
raisons of coraṅce hoole. w⁹ þ^c blode & þ^c grece. seep
it & salt it, boile it not to stondyng, take up the
Laumprey do h̄y in a chargeō^h, & lay þ^c sewe ono-
ward, & sūe h̄y forth.

Laumprōns in galyntyne.

xx.
vi. vii.

Take Lamprōns and scalde hē. seep hem, meng
powdō galyngale and some of the broth togyd &
boile it & do þto powdō of gyng & salt. take the
Laumprōns & boile hē & lay hē ī dysh. & lay the sewe
above. & sūe fort.

Loseynsⁱ in Fyssh Day.

xx
vi. viii.

Take Almand⁹ unblānched and waisthe hē clene,
drawe hē up with wat. seep þ^c mylke & alye it up w

^f h̄y up. A word seems omitted; *drawe* or *lye*.

^g of galyngale, i. e. powder. V. N° 101.

^h Chargeō. charger or dish. V. N° 127.

ⁱ Loseyns. *Lofyns*, Contents.

loseyns. cast ⁹pto safrōn. sug. & salt & messe it forth with
colyandre ī confyt rede, & sūe it forth.

Sowp⁹ of galyntyne^k.

xx.
VI. IX.

Take powdō of galyngale with sug⁹ and salt and
boile it yfere. take brede ytofted. and lay the fewe
onoward. and sūe it forth.

Sobre Sawse.

xx.
VI. X.

Take Rayfōns, grynde hem with crust⁹ of brede, and
drawe it up with wyne. do ⁹pto gode powdōs and salt.
and seep it. fry roch⁹, looch⁹, fool, oþ⁹ oþ⁹ gode Fyssh,
cast ⁶p fewe above, & sūe it forth.

Cold Brewet.

xx.
VI. XI.

Take crome¹ of almañd. dry it in a cloth. and whan
it is dryed do it in a vessel, do ⁹pto salt, sug⁹, and white
powdō of gyng⁹ and Juys of Fenel and wyne. and
lat it wel stonde. lay full & messe & dresse it forth.

Peer⁹^m in confyt.

xx.
VI. XII.

Take peer⁹ and pare hē clene. take gode rede wyne
& mulberesⁿ oþ⁹ fandr⁹ and seep ⁶p peer⁹ þin & whan þei

^k Sowpes of Galyntyne. Contents has *in*, recte. *Sowpes* means
Sops.

¹ crome. crumb, pulp.

^m Peer. pears.

ⁿ mulberes. mulberries, for colouring.

buth yfode, take hē up, make a fyrp of wyne greke.
o⁹ v⁹nage ° w⁹ blaⁿche powd⁹ o⁹ white sug⁹ and powd⁹
gyn⁹g & do the per⁹ p⁹in. seep it a lytel & messe it
forth.

Egurdouce^p of Fyfshe.

xx.
vi. xiiii.

Take Loch⁹ o⁹ Tench⁹ o⁹ Solys smyte hem on pecys.
fry hē in oyle. take half wyne half vyneg⁹ and sug⁹ &
make a fyrp. do p⁹to oynoⁿs icorue⁹ & raisoⁿs coraⁿce.
and grete raysoⁿs. do p⁹to hole spices. gode powd⁹os
and salt. messe p⁹ fyfsh & lay p⁹ fewe aboue and sūe
forth.

Colde Brewet.

xx.
vi. xiiii.

Take Almaⁿd⁹ and grynde hē. take the tweydel^r
of wyne o⁹ the p⁹ridell of vyneg⁹. drawe up the Al-
maⁿd⁹ p⁹w. take anys sug⁹ & branch of fenel grene a
fewe. & drawe hē up tog^yd w⁹ p⁹ mylke take poud⁹
of canell. of gyn⁹g. clow⁹. & maces hoole. take kydde
o⁹ chikeⁿs o⁹ flessh. & choppe hem small and seep
hem. take all p⁹is flessh whan it is fodeⁿ & lay it i a

° Vernage. Vernaccia, a sort of Italian white wine. V. Gloss.

^p Egurdouce. Vide Gloss.

⁹ icorue, icorven. cut. V. Gloss.

^r Tweydel. Two parts.

clene vessel & boile ⁹p seve & cast ⁹pto salt. Jenne cast
al þis in þ pot with flesh. &f. *

Pevorat^r for Veel and Venyson.

xx.

VI. XV.

Take Brede & fry it in grece. drawe it up with broth
and vyne^g, take ⁹pto powd^r of pep^r & salt and sette it
on the fyre. boile it and messe it forth.

Sawse^a blaⁿche for Capons yfode.

xx.

VI. XVI.

Take Almand⁹ blaⁿched and grynd hem al to doust.
temp it up with vions and powd^r of gyngyn⁹ and
messe it forth.

Sawse Noyre for Capons yrosted.

xx

VI. XVII.

Take the lyu⁹ of Capons and roost it wel. take
anyse and greynes de Parys^z. gyng. canel. & a lytill
crust of brede and gnde it smale. and grynde it up
w⁹ vions. and with grece of Capons. boyle it and sue
it forth.

* &f. i. e. sue forth.

* Pevorat. Peverade, from the pepper of which it is principally
composed.

* Sawse. Sauce, Contents. As N^o 137.

* de Parys. Of Paradise. V. Pref.

Galyntyne^y.xx.
vi. xviii.

Take crust⁹ of Brede and grynde hem smale, do
 pto powd^o of galyngale, of canel, of gyngyn⁹ and salt
 it, tempre it with vyne^g and drawe it up þurgh a
 strayn^o & messe it forth.

Gyngē^z.xx.
vi. xix.

Take payndemayn and pare it clene and funde it
 in Vine^g, grynde it and temp it wip Vyne^g, and with
 powd^o gyng and salt, drawe it thurgh a st^yn^o and
 sūe forth.

Verde^a Sawfe.xx.
vii.

Take p^sel. mynt. garlek. a litul spell^b and sawge,
 a litul canel. gyng^g. pip. wyne. brede. vyne^g & salt
 grynde it smal w safrōn & messe it forth.

Sawfe Noyre for Malard.

xx.
vii. i.

Take brede and blode iboiled. and grynde it and
 drawe it thurgh a cloth w Vyne^g, do pto powd^o of

^y Galyntyne. Galentyne, Contents.

^z Gyngē. From the powder of Ginger therein used.

^a Verde. It has the sound of *Green-sauce*, but as there is no
 Sorel in it, it is so named from the other herbs.

^b a litul spell. Wild thyme.

gyn^g ad of pep. & þ^e grece of the Maulard. salt it.
boile it wel and sūe it forth.

Cawdel for Gees.

xx.
VII. II.

Take garlec and gnde it smale. Safrōn and flō⁹ þ^e-
with & salt. and temp it up with Cowe Mylke. and
seep it wel and sūe it forth.

Chawdōn^e for Swann⁹xx.
VII. III.

Take þ^e lyū⁹ and þ^e offall^d of the Swann⁹ & do it to
seep ī gode broth. take it up. take out þ^e bonys. take
& hewe the flesh smale. make a Lyō⁹ of crust of brede
& of þ^e blode of þ^e Swan yfoden. & do þ^eto powdō⁹ of
clow⁹ & of pip & of wyne & salt, & seep it & cast þ^e flesh
þ^eto ihewed. and messe it forth wth þ^e Swan.

Sawse Camelyne^e.xx.
VII. IIII.

Take Rayfōns of Corānce. & kyrnels of notys. &
crust of brede & powdō⁹ of gyn^g clow⁹ flō⁹ of canel. by^e
it^f wel togȳd and do it þ^eto. salt it, temp it up with
vyneg. and sūe it forth.

^e Chawdōn. V. Gloss.

^d offall. *Extra*, Gibles.

^e Camelyne. Qu. if *Canelyne* from the *Fluor of Canel*?

^f by. bray.

Lumbard Mustard.

xx.
vii. v.

Take Mustard seed and waishe it & drye it ī an
ovene, grynde it drye. farse it thurgh a farse. clarifie
hony w̄ wyne & vyneg & stere it wel togedr⁹ and make
it thikke ynowz. & whan þ^u wilt spende þof make it
thynne w̄ wyne.

Nota.

xx.
vii. vi.

Cranes^s and Herons shul be armed^b with lard⁹ of
Swyne. and eten with gyng⁹.

Nota.

xx.
vii. vii.

Pokok and Ptruch shul be pboiled. lardid and
rosted. and eten with gyngen⁹.

^s Cranes. A dish frequent formerly at great tables. Archaeologia, II. p. 171. mentioned with Herons, as here, Ms. Ed. 3. where the same Recipe occurs. et v. Lel. Coll. IV. p. 226. VI. p. 38. Rabelais, IV. c. 59. E. of Devon's Feast.

^b armed. Ms. Ed. N^o 3. has *enarmed*, as may be read there. *Enarmed*, however, in Lel. Collect. IV. p. 225. means, decorated with coate of arms. Sheldes of Brawn are there *in armor*, p. 226. However, there is such a word as *enorned*. Leland, p. 280. 285. 297. which approaches nearer.

Fry blāched.

xx.
VII. VIII.

Take Almand⁹ blāched and grynde hē al to doust,
do þise ī a thynne foile. close it þinne fast. and fry it
in Oile. clarifie hony w Wyne. & bake it þw.

Frytō of Pasternak⁹ of
of Applesⁱ.

} xx.
VII. IX.

Take fkyrwat⁹ and pastnak⁹ and apples, & pboile hē,
make a batō of flo⁹ and ayren, cast þto ale. safrōn &
salt. wete hē ī þ batō and frye hē ī oile or ī grece. do
þto Almand Mylk. & sūe it forth.

Frytō of Mylke.

xx.
VII. X.

Take of crudd^k and þsse out þ wheyze^l. do þto sū
whyte of ayren. fry hē. do þto. & lay on sug⁹ and
messe forth.

Frytō of Erbes.

xx.
VII. XI.

Take gode erbys. grynde hē and medle^m hē w flo^t
and wat & a lytel zest and salt, and frye hē ī oyle. and
ete hē w clere hony.

ⁱ Frytour, &c. Contents has only, *Frytours of Pasternakes*.
N. B. Frytour is Fritter.

^k Cruddes. Curds, per metathesis.

^l wheyze. whey.

^m medle. mix.

Rasyols.

Rasyols ^a.XX.
VII. XII.

Take fwyne lyuōs and seep hē wel. take brede & grate it. and take zolkes of ayren. & make hit fowple^o and do pto a lytull of lard carnōn lyche a dee^p. chese gtyd^a & whyte grece. powdō^j douce & of gynn^j & wynde it to ball^r as grete as apples. take p^j calle of p^j fwyne & cast eūe^s by hē self p^jin. Make a Crust i a trape^t. and lay p^j ball^j p^jin & bake it. and whan þey both ynow^j: put p^jin a layō of ayren w^j powdō fort and Safrōn. and sūe it forth.

Whyte Mylat⁹ ^u.XX.
VII. XIII.

Take Ayren and wryng hē thurgh a cloth. take powdō fort, brede igrated, & safrōn, & cast pto a gode qntite of vyne^j with a litull salt, medle all yfere. make a foile i a trāp & bake it wel p^jinne. and sūe it forth.

^a Rasyols. Rasiowls, Contents. Qu. the etymen.

^o fowple. supple.

^p carnōn lyche a dee. Cut like dice, diced. Fr. *De*; singular of *Dice*.

^a gtyd. grated. *igrated*, N^o 153.

^r wynde it to balles, make it into Balls.

^s eūe. each.

^t trape. pan, or dish. French.

^u Mylates. Contents, *Milates*; but 155. as here. Qu.

Crustard⁹ of Flessh.xx.
VII. XIIIff.

Take peions⁷ and smale bridd⁹
 smyte hē ī gobett⁹ wip⁹ viaws² do⁹ pto fash-
 ron, make a crust ī a trāp. and pynche it. & cowche
 p⁹ flessh pinne. & cast pinne Raisons corançe. powdō
 douce and salt. breke ayren and wryng hem thurgh
 a cloth & swyng p⁹ sewe of p⁹ p⁹ and helde
 it² uppon the flessh. coue it & bake it wel. and sūe
 it forth.

Mylat⁹ of Pork.xx.
VII. XV.

Hewe Pork al to pecys and medle it w⁹ ayren &
 chese igtēd. do⁹ pto powdō fort safron & pyner^b with
 salt, make a crust ī a trāp, bake it wel pinne, and sūe
 it forth.

Crustard⁹ of Fyfshe.xx.
VII. XVI.

Take loch⁹, laumpron, and Eelis. smyte hem on
 pecys, and stewe hē wip⁹ Almañd Mylke and vions,
 frye the loch⁹ ī oile as tofore. and lay p⁹ fish pinne.

² Crustards. Pies.

⁷ peions. pigeons. V. ad N^o 48.

⁹ viaws. Verjuice.

^a helde it. pour, cast.

^b pyner. Vide Pref.

cast

cast þon powdō fort powdō douce. with raysons coraⁿce & prunes damysyns. take galyntyn and þ̄ sewe þinne, and swyng it togȳd and cast ī the trape. & bake it and sūe it forth.

Crustard⁹ of Eerbis^c on fyfsh Day. ^{xx.} VII. XVII.

Take gode Eerbys and grynde hē smale with walle-
not pyked clene. a grete portion. lye it up almost wiþ
as myche vions as wa^t. seep it wel w⁹ powdō and
Safron woute Salt. make a crust in a traþ and do þ̄
fyfsh þinne unstewed wiþ a litel oile & gode Powdō.
whan it is half ybake do þ̄ sewe þto & bake it up.
If þ̄ wilt make it clere of Fyfish seep ayren harde. &
take out þ̄ zolk & gnde hē w⁹ gode powdōs. and alyc
it up with gode stewes^d and sūe it forth.

Lesshes^e fryed in lenton^f. ^{xx.} VII. XVIII.

Drawe a thick almande Mylke wiþ wa^t. take dat
and pyke hē clene w⁹ apples and peer⁹ & mynce hē w⁹
pnes damysyns. take out þ̄ ston⁹ out of þ̄ pnes. &
kerne the pnes a two. do þto Raisons sug. flo of ca-
nel. hoole macys and clow. gode powdōs & salt. colo^r

^c Erbis. Rather *Erbis* and *Fissh*.

^d stewes. V. N^o 170.

^e Lesshes. V. *Leche* Lumbard in *Gloss*.

^f lenton. Lentōn, Contents, i. e. Lent.

hem up w⁹ sandr⁹. meng þise with oile, make a coffyn
as þ^e didest bifor & do þis Fars & þin. and bake it wel
and sue it forth.

Wastels yfarced.

XX.
VII. XIX.

Take a Wastel and hewe out þ^e crinnes. take ayren
& shepis talow & þ^e crinn⁹ of þ^e same Wastell powdō
fort & salt w⁹ Safron and Raisons coraunce. & medle alle
þise yfere & do it in þ^e Wastel. close it & bynde it fast
to gidre. and seep it wel.

Sawge yfarced.

XX.
VIII.

Take sawge. grynde it and temp it up with ayren.
& sawcyst⁹ & kerf h^y to gobett and cast it i a possy-
net. and do þ^e wip grece & frye it. Whan it is fryed
ynowz cast þ^eto sawge w⁹ ayren make it not to harde.
cast þ^eto powdō douce, messe it forth. If it be in
Ymber day. take sauge butt⁹ & ayren. and lat it stonde
wel by þ^e fauseⁱ, & sue it forth.

Sawgeat^{*}.XX.
VIII. I.

Take Pork and seep it wel and gnde it smale and
medle it wip ayren & brede. ygrated. do þ^eto powdō

^e Fars. Vide Gloss.

^h saweyster. Qu.

ⁱ stonde wel by the fause. Become thick with the sawce.

* Sawgeat. So named from the Sage, or Sauge.

fort

fort and safron with pyn⁹ & salt. take & close litull
Ball⁹ i foiles¹ of sawge. wete it with a batō of ayren
& fry it. & sūe it forth.

Cryspes^m.XX.
VIII. II.

Take flo⁹ of pandemayn and medle it with white
grece ou⁹ the fyr in a chawfo^a and do the batō p^oto
queyntlich^o purgh⁹ by fyngos. or thurgh a skymo⁹.
and lat it a litul^p quayle^a a litell so p⁹ p⁹ be hool pinne.
And if p⁹ wilt colō it wiþ alkenet yfoṇdyt. take hē up
& cast pinne sug⁹, and sūe hē forth.

Cryspels.

XX.
VIII. III.

Take and make a foile of gode Past as thynne as
Pap. kerue it out & fry it in oile. op⁹ i p⁹ grece and

¹ foiles. leaves.

^m Cryspes. Ms. Ed. N^o 26. *Cryppys*, meaning *Crisps*, Chaucer
having *crips*, by transposition, for *crisp*. In Kent *p* is commonly put
before the *s*, as *baps* is *basps*, *waps* is *wasps*. V. Junius. V. *Happs*,
and *Haspe*, and *Wasps*.

^a chawfo⁹. chaffing dish.

^o quentlich⁹. nicely.

^p a litul. Dele.

^a quayle. an cool?

⁹ p⁹ grece. Dele *the*.

þ remnant^s, take hony clarified and flaunne^t þw⁹, alye hem up and sūe hem forth.

Tartee.

XX.
VIII. IIII.

Take pork yfode. hewe it & bray it. do þto ayren. Raifons sug⁹ and powd⁹ of gyng. powd⁹ douce. and smale bridd þamong & white grece. take prunes, saf-ron. & salt, and make a crust ī a traþ & do þ Fars^u þin. & bake it wel & sūe it forth.

Tart in Ymbre^x day.XX.
VIII. V.

Take and pboile Oynons þffe out þ waī & hewe hē smale. take brede & bray it ī a mort. and temp it up w Ayren. do þto butt. safroñ and salt. & raifons coraṁs. & a litel sug⁹ with powd⁹ douce. and bake it ī a traþ. & sūe it forth.

Tart de Bry^y.XX.
VIII. VI.

Take a Crust ynche depe in a traþ. take zolkes of Ayren rawe & chese ruayn^z. & medle it & þ zolkes to-

^s þ remnant, i. e. as for the remnant.

^t flaunne. French *flau*, cultard.

^u þ Fars, r. þ Fars.

^x Ymbre. Ember.

^y de Bry. Qu. *Brie*, the country.

^z Chese ruayn. Qu. of Roisen. V. ad 49.

gȳd. and do þ^o powdō gȳng. ſug. fafroñ. and ſalt.
do it in a traþ, bake it and ſūe it forth.

Tart de brymlent ^a.xx.
VIII. VII.

Take Fyg & Rayſōs. & waifshe hē in Wyne. and
gnde hem ſmale w apples & per clene ypiked. take
hē up and caſt hē in a pot wiþ wyne and ſug. take
ſalwar Salmōn ^b yfode. oþ codlyng, oþ haddok, &
bray hē ſmal. & do þ^o white powdōs & hool ſpices. &
ſalt. and ſeeþ it. and whanne it is fode ynow. take
it up and do it in a veſſel and lat it kele. make a
Coffyn an ynche depe & do þ fars þin. Plañt it boue ^c
w prunes and damyſyns. take þ ſton out, and wiþ
dates q̄rte rede ^d and piked clene. and coūe the coffyn,
and bake it wel, and ſūe it forth.

Tartes of Fleſh ^e.xx.
VIII. VIII.

Take Pork yfode and grynde it ſmale. tarde ^f harde

^a Brymlent. Perhaps Midlent or High Lent. *Bryme*, in Cotgrave, is the *miſt* of Winter. The fare is certainly lenten. A. S. bryme. Solennis, or beginning of Lent, from A. S. brymm, ora, margo. Yet, after all, it may be a miſtake for *Prymlent*.

^b ſalwar Samōn. V. ad N^o 98.

^c plānt it above. Stick it *above*, or on the top.

^d q̄rte red. quartered.

^e Tartes of Fleſh. So we have *Tarte Poleyn*, Lei. Coll. IV. p. 226. i. e. of Pullen, or Poultry.

^f tarde, r. *take*. For ſee N^o 169.

eyreñ ifode & ygrōnde and do ⁹pto with Chese ygronde.
take gode powdō and hool spices, fug, safrōn, and
falt & do ⁹pto. make a coffyn as to feel sayde ^z & do þis
⁹pinne, & plānt it w^c smale bridd⁹ istyned & cōnyng. &
hewe hē to smale gobett & bake it as tofore. & sūe it
forth.

Tartlet.⁹xx.
VIII. IX.

Take Veel yfode and ⁱgnde it smale. take harde
Eyreñ ifode and ygrōnd & do ⁹pto with prunes hoole^h.
dat. icorūe. pyn⁹ and Raisōns coraṅce. hool spices &
powdō. fug. falt, and make a litell coffyn and do þis
fars ⁹pinne. & bake it & sūe it forth.

Tart⁹ of Fyfshe.xx.
VIII. X.

Take Eelys and Samōn and smyte hē on pecys. &
stewe itⁱ i almānd mylke and vious. drawe up on
almānd mylk wiþ ⁹þ stewe. Pyke out the bon clene of
⁹þ fyfsh. and save ⁹þ myddell pece hoole of ⁹þ Eelys &
ⁱgnde ⁹þ oop⁹ fish smale. and do ⁹pto powdō, fug, & falt
and gted brede. & fors ⁹þ Eelys ⁹þw⁹ þer as^k ⁹þ bonys were
medle ⁹þ oop⁹ dele of the fars & ⁹þ mylk togid. and colō

^z to feel sayde. perhaps, to hold the same.

^h hoole, whole.

ⁱ it. rather *hem*, i. e. them.

^k þeras. where. V. N^o 177.

it w^t fandr⁹. make a crust in a trap as before. and bake
it þin and sūe it forth.

Sambocade¹.xx.
VIII. XI.

Take and make a Crust ī a trap. & take a crudd⁹
and wryng out þ^e wheyze. and drawe hē purgh a
styno⁹. and put ī þ^e styno⁹ crust. do þto sug⁹ the þridde
part & somdel^m whyte of Ayren⁹. & shake þin blom⁹
of elrenⁿ. & bake it up w^t curose^o & messe it forth.

Erbolat⁹ p.xx.
VIII. XII.

Take pſel, mynt⁹ q, fauey, & fange, tanſey, vuayn,
clarry, rewe, ditayn, fenel, southrenwode, hewe hē
& gnde hē smale, medle hē up w^t Ayren⁹. do butt ī a
trap. & do þ fars þto. & bake it & messe it forth.

Nyfebek^r.xx.
VIII. XIII.

Take þe þridde part of ſowre Dokk⁹ and ſlo⁹ þto. &
bete it toged tyl it be as towh as eny lyme. caſt þto

¹ Sambucade. As made of the *Sambucus*, or Elder.

^m Somdel. Some.

ⁿ Blom of Elren. Elder flowers.

^o curose.

^p Erbolat, i. e. Herbolade, a confection of herbs.

^q myntes, mint.

^r Nyfebek. Qu.

salt. & do it ī a dishe holke^s in þ^e bothom, and let it out wiþ þy fing^r queynchche^t ī a chowfer^u wiþ oile. & frye it wel. and whan it is ynow^z: take it out and cast þro sug^r &c.

For to make Poīe Dorryle^x and opē þyng⁹. ^{xx.} VIII.XIIII.

Take þ^e lire of Pork rawe. and grynde it smale. medle it up wiþ powdre fort, safrōn, and salt, and do þro Raifōns of Corańce, make ball⁹ þof. and wete it wele ī white of ayren. & do it to seeþ ī boillyg waī. take hem up and put hem on a spyt. rost hē wel and take þ^esel ygronde and wryng it up with ayren & a pty of flo. and lat erne^y abonte þ^e spyt. And if þ^e wilt, take for þ^esel safrōn, and sūe it forth.

^s holke. Qu. hollow.

^t queynchche. an *queynlich*, as N^o 162.

^u Chowfer. chaffing dish, as N^o 162.

^x Poīe dorryle. Contents, *pō dorryes*, rectè, for MS. Ed. 42, has *Pommedorry*; and see N^o 177. So named from the *balls* and *the gilding*. "*Pommes dorées*, golden apples." Cotgrave. *Pōn-dorroye*. MS. Ed. 58; but vide *Dorry* in Gloss.

^y erne. Qu.

Cotagres^z.XX.
VIII. XV.

Take and make þ^e self fars^a. but do þ^eto pyn^o and
fug^j. take an hole rowsted cok, pulle hȳ^b & hylde^c
hym al togyd^j faue þ^e legg^j. take a pigg and hilde^d hȳ
fro þ^e mydd^j douward, fylle hī ful of þ^e fars & sowe hȳ
fast togid^j. do hȳ in a panne & seep^j hȳ wel. and whan
þei bene isode: do hē on a spyt & rost it wele. colo^j
it w^z zolkes of ayren and safron, lay þ^eon foyles^e of
gold and of filu^o. and sūe hit forth.

Hert rowee^f.XX.
VIII. XVI.

Take þ^e mawe of þ^e grete Swyne. and fyfe oþ^o sex
of pigg^o mawe. fyll hē full of þ^e self fars. & sowe hē
fast, pboile hē. take hē up & make smale prews^z of
gode past and frye hē. take þese prews yfryed & seep^h

^z Cotagres. This is a sumptuous dish. Perhaps we should read
Cokagres, from the *cock* and *grees*, or wild pig, therein used. V.
wyne grace in Gloss.

^a self fars. Same as preceding Recipe.

^b pulle hȳ, i. e. in pieces.

^c hylde. cast.

^d hilde. skin.

^e foyles. leaves; of Laurel or Bay, suppose; gilt and silvered
for ornament.

^f Hert rowee. Contents, *Hart rows*; perhaps from *beart*.

^z prews. Qu. V. in Gloss.

^h seep. There is a fault here, it means *sick*.

hē

hē picke in þ̃ maw⁹ on þ̃ fars made aftⁱ an urchon⁹
woute legg⁹. put hem on a spyt & roost hē & colō hem
w̃ fafron & melle hē forth.

Potews^k.XX.
VIII. XVII.

Take Pott⁹ of Erþ⁹ lytell of half a quart and fyll hem
full of fars of pōme dorryes^l. oþ⁹ make with þyn
honde. oþ⁹ i a moolde pott⁹ of þ̃ self fars. put hem i
wat & seep hē up wel. and whan þey both ynowz.
breke þ̃ pott⁹ of erþ⁹ & do þ̃ fars on þ̃ spyt & roost hē
wel. and whan þei both yrosted. colō hem as pōme
dorryes. make of litull prewes^m gode past, frye hem
oþ⁹ roost hem wel i grece. & make þof Eerysⁿ to pott⁹
& colō it. and make roslys^o of gode past, & frye hē, &
put þ̃ steles^p i þ̃ hole þ̃⁹ spyt was. & colō it with
whyte. oþ⁹ rede. & sūe it forth.

ⁱ after, i. e. like.

^k Potews. probably from the *pots* employed.

^l pōme dorryes. Vide ad N^o 174.

^m prewes. V. ad 176.

ⁿ eerys. Ears for the pots. V. 185.

^o roslys. roses.

^p steles. stalks.

⁹ þ̃. there, i. e. where. V. 170.

Sachus^r.

xx.
VIII. XVIII.

Take smale Sachellis of canuas and fille hem full of þ^e same fars^s & seep hē. and whan þey both ynowȝ take of the canvas. roſt hem & colo hem & t.

Burfews^t.

xx.
VIII. XIX.

Take Pork. seep it and grynde it smale wiþ sodden ayren. do þ^o gode powdos and hole spices and salt wth sug. make þof smale ball, and cast hē in a batō^a of ayren. & wete hē in flo. and frye hē in grece as frytōs^x. and sūe hem forth.

Spynoch^o yfryed.

xx.
IX.

Take Spynoch. pboile hē ī seþyng waȝ. take hē up and pſſe . . . out of þ^e waȝ^z and hem^a ī two. frye hē ī oile clene. & do þ^o powdo. & sūe forth.

^r Sachus. I suppose *sacks*.

^s same fars. viz. as 174.

^t Burfews. Different from *Burſen* in N^o 11; therefore qu. etymon.

^a Batō. batter.

^x frytōs. fritters.

^o Spynoches. Spinage, which we use in the singular.

^z out of the water. dele *of*; or it may mean, *when out of the water*.

^a hem r. *beve*.

Benes yfryed.

xx.
IX. I.

Take benes and seep hē almost til þey bersten. take
and wryng out þ⁹ waī clene. do þto Oynōns yfode and
ymynced. and garlec þw⁹. frye hem ī oile. oþ ī grece.
¶ do þto powdō douce. ¶ sūe it forth.

Ryfishews^b of Fruyt.

xx.
IX. II.

Take Fyg and raisōns. pyke hē and waīshe hē in
Wyne. grynde hē wiþ apples and peer⁹ ypared and
ypiked clene. do þto gode powdōs. and hole spices.
make ball⁹ þof. fryē ī oile and sūe hē forth.

Daryols^c.

xx.
IX. III.

Take Creme of Cowe mylke. oþ⁹ of Almand. do þto
ayren w⁹ sug, safrōn, and salt. medle it yfere. do it ī a
coffyn. of II. ynche depe. bake it wel and sūe it forth.

Flaumpeyns^d.

xx.
IX. IIII.

Take fat Pork yfode. pyke it clene. grynde it smale.
grynde Chese ¶ do þto. wiþ sug and gode powdōs.

^b Ryfishews. *rusfishewes*, Contents. Qu.

^c Daryols. Qu.

^d Flaumpeyns. *Flaumpens*, Contents. V. N^o 113.

make a coffyn of an ynche depe. and do þis fars⁹ þin.
make a thynne foile of gode past & kerue out þoff
smale poynt⁹ e. frye hē in fars^f. & bake it up &c.

Chewet⁹ on Fleshe Day. xx.
ix. v.

Take þ⁹ lire of Pork and kerue it al to pecys. and
henn⁹ þwith and do it ī a panne and frye it & make a
Coffyn as to^h a pye smale & do þinne. & do þuppon
zolk of ayren. harde. powdō of gyng⁹ and salt, coue
it & fry it ī grece. oþ⁹ bake it wel and sūe it forth.

Chewet⁹ on Fyssh Day. xx.
ix. vi.

Take Turbut. haddok. Codlyng. and hake. and
seep it. grynde it smale. and do þto Dat. ygroūden.
raysons pyn. gode powdō and salt. make a Coffyn as
tofore saide. close þis þin. and frye it ī oile. oþ⁹ stue
it in gyng. sug. oþ⁹ ī wyne. oþ⁹ bake it. & sūe forth.

Hastlet⁹ i of Fruyt. xx.
ix. vii.

Take Fyg⁹ iqrterid^k. Raysons hool dat⁹ and Almand⁹

^e Points, seems the same as *Prews*, N^o 176.

^f in fars, f. *in the fars*; and yet the Fars is disposed of before;
ergo quære.

^g Chewets. V. 186.

^h as to, as for. V. N^o 177.

ⁱ Hastletes. *Hastletes*, Contents.

^k iqrterid. iquartered.

hoole. and ryne¹ hē on a spyt and roost hē. and en-
dore^m hem as pōme dorryes & sūe hē forth.

Comadoreⁿ.

xx.
ix. vii.

Take Fyg⁹ and Raifons. pyke hem and waifshe hē
clene. skalde hē ī wyne. grynde hē right smale. cast
fug⁹ ī þ self wyne. and fōnde it togȳd. drawe it up
thurgh a stȳnō. & alye up þ fruyt þw⁹. take gode
peerys and Appl⁹. pare hem and take þ best. grynde
hem smale and cast þto. set a pot on þ fuyr⁹ wip
oyle and cast alle þise þyng⁹ þinne. and stere it warliche.
and kepe it wel fro brēnyng. and whan it is fyned
cast þto powdōs of gyng⁹ of canel. of galyngale. hool
clow flō of canel. & macys hoole. cast þto pyn a litel
fryed ī oile & salt. and whan it is ynow⁹ fyned. take
it up and do it ī a vessel & lat it kele. and whan it is
colde. kerue out w a knyf smale pecys of þ gretnesse
& of þ length of a litel fyng⁹. & close it fast ī gode
past. & frye hē ī oile. & sūe forth.

¹ ryne. run.

^m endore. endorse, MS. Ed. 42. II, 6. v. ad 147.

ⁿ Comadore. Qu.

⁹ Fuyr. lre.

Chastlet⁹.

xx.

IX. IX.

Take and make a foyle of gode past with a roller of a foot brode. & lyng⁹ by cūpas, make iiii Coffyns of þ self past uppon þ roller þ gretnesse of þ smale of þyn Arme. of vi ynche depnesse. make þ gretuſt⁹ i þ myddell. fasten þ foile i þ mouth upwarde. & fasten þee⁹ oþe foure i euy syde. kerue out keyntlich kyrnels⁹ above i þ mane of bataiwyng^u and drye hē harde i an Ovene. oþ⁹ i þ Sūne. In þ myddel Coffyn do a fars of Pork w gode Pork & ayren⁹ rawe wiþ salt. & colō it wiþ safrōn and do in anōþ⁹ Creme of Almand. and helde⁹ it in anōþ⁹ creme of Cowe mylke w ayren⁹. colō it w sañdr⁹, anōþ⁹ mān⁹. Fars of Fyg⁹ of raysons. of Apples. of Peer. & holde it in brōn⁹. anōþ⁹

¶ Chastelets. Little castles, as is evident from the kernelling and the battlements mentioned. *Castles of jelly templewise made.* Lcl. Coll. IV. p. 227.

⁹ lyng. longer.

⁹ gretuſt. greatest.

⁹ pee, i. e. thou.

⁹ kyrnels. Battlements. V. Gloss. Keyntlich, quaintly, curiously. V. Gloss.

⁹ bataiwyng. embatteling.

⁹ helde. put, cast.

⁹ another. As the middle one and only two more are provided for, the two remaining were to be filled, I presume, in the same manner alternately.

⁹ holde it brōn. make it brown.

manē.

manē. do fars as to frytōs blanchēd. and colō it with grene. put þis to þ^e ovenē & bake it wel. & sūe it forth w ew ardent^a.

For to make 11.^b pecys of Flessh }
to fasten togēd. } xx.
ix. x,

Take a pece of fressh Flessh and do it ī a pot for to seep. or take a pece of fressh Flessh and kerue it al to gobet.⁹ do it ī a pot to seep. & take þ^e wose^c of comfery & put it ī þ^e pot to þ^e flessh & it shal fastē anō, & so sūe it forth.

Pur fait Ypocras^d. xx.
ix. xi.

Treys Unces de canest. & iij unces de gyngen.⁹ spykenard de Spayn le pays dun dener^e. garyngale^f. clowes, gylofre. pocur long^g, noiez mugadez^h. ma-

^a ew ardent. hot water. *Eau*, water; anciently written *eue*.

^b 11. *Twelve*, Contents.

^c wose. Roots of comfrey are of a very glutinous nature. Quincy, Dispenf. p. 100. *Wose* is A. S. *wæp*, *humour*, juice. See Junius, v. *Wos*, and Mr. Strype's Life of Stow, p. VIII.

^d Pur fait Ypocras. Id est, *Pour faire Ypocras*; a whole pipe of which was provided for archbishop Nevill's feast about A. D. 1466. So that it was in vast request formerly.

^e le pays d'un dener, i. e. *le pays d'un Denier*.

^f garyngale, i. e. *galyngale*.

^g pocur long, r. *poir long*, i. e. *poivre long*.

^h mugadez, r. *muscadez*; but q. as the French is *mugnette*. Nutmegs.

ziozameⁱ cardemonij^k de chescuñ i. qrt^l douce^l grayne
 &^m de paradys flo^o de queynelⁿ de chescuñ di^o unce de
 tout. soit fait powdo^o &c.

For to make blank māng^p. xx.
IX. XII.

Put Rys ī waſ al a nyzt and at morowe waifshe hē
 clene. aftward put hē to þ^q fyr fort^q þ^q þey berſt & not
 to myche. ſſithen^r take brawn of Capons, or of henn.
 ſoden & drawe^s it ſmale. aft take mylke of Almand.
 and put ī to þ^q Ryys & boile it. and whan it is yboiled
 put ī þ^q brawn & alye it þwith. þ^q it be wel chargeant^t
 and mung it ſynelich^u wel þ^q it ſit not^x to þ^q pot. and
 whan it is ynowz & chargeant. do þto ſug gode part,
 put þin almand. fryed ī white grece. & dreſſe it forth.

ⁱ maziozame, r. *marjorame*.

^k Cardemonij, r. *Cardamones*.

^l i qrt douce, r. *d'once*. Five penny weights.

^m &. dele.

ⁿ queynel. Perhaps *Canell*; but qu. as that is named before.

^o dj. dimid.

^p blank māng. Very different from that we make now. V. 36.

^q fyr fort. ſtrong fire.

^r ſſithen. then.

^s drawe. make.

^t chargeant. ſtiſſ. So below, *ynowbz & chargeant*. V. 193,
 194. V. Gloſſ.

^u mung it ſynelich^u wel. ſtir it very well.

^x ſit not. adheres not, and thereby burns not. Uſed now in the
 North.

For to make blank Desne^v.

xx.
IX. XIII.

Take Brawn of Henn⁹ or of Capons yfoden without^e þ^e skyn. & hewe hē as smale as þ^e may. & gndeⁱ hem ī a mort. aft^r take gode mylke of Almand⁹ & put þ^e brawn þin. & stere it wel togyd⁹ & do hem to seep. & take flo⁹ of Rys & amydon & alay it. so þat it be chargeant. & do þto sug a gode pty. & a pty of white grece. and when it is put ī dissh strewē uppon it blanche powd⁹. and þenne put in blank desire and mawmenye^z ī disshes togider. and sūe forth.

For to make Mawmenny^a.

xx.
IX. XIII.

Take þ^e chese and of Flessh of Capons or of Henn⁹. & hakke smale in a mort. take mylke of Almand⁹ wth þ^e broth of freish Beef, oþ^r freish flessh. & put the flessh ī þ^e mylke oþ^r in the broth and set hē to þ^e frye^b. & alye hē up wth flo⁹ of Ryse. or gastsbon^c. or amydon. as chargeant as þ^e blanke desire. & wth zolk of ayren and

^v blank *Desne*. *Desne*, Contents; recd. V. Gloss. The Recipe in MS. Ed. 29 is much the same with this.

^z Mawmenye. See N^o 194.

^a Mawmenny. *Mawmounne*, Contents. *Maumene*, MS. Ed. 29. 30. vide N^o 193. See Preface for a fac-simile of this Recipe.

^b þ^e frye. an fyre?

^c gastsbon. Qu.

safrōn for to make it zelow. and when it is dresseit
in dissh w⁹ blank desir⁹ styk above clow⁹ de gilofre. &
strewe Powdō of galyngale above. and sūe it forth.

The Pety Puānt^d.

xx.
ix. xv.

Take male Marow^e. hole parade^f and kerue it
rawe. powdō of Gyng. zolk of Ayren, dat⁹ mynced.
raisons of coraṇce. salt a lytel. & loke þ⁹ þ⁹ make þy
past with zolkes of Ayren. & þat no waṭ come þto.
and some þy coffyn. and make up þy past.

Payn puff^g.

xx.
ix. xvi.

Eodem m̄ fait payn puff. but make it more tendre
þ⁹ past. and loke þ⁹ past be rōnde of þ⁹ payn puf as
a coffyn & a pye.

^h xplicit.

^d pety puānt. a paste; therefore, perhaps, *paty*; but qu. the
latter word.

^e male Marow. Qu.

^f parade. Qu.

^g Payn puff. Contents has, *And the pety puant.*

^h A blank was left in the original for a large E.

**The following Memorandum at the End
of the Roll.**

“Antiquum hoc monumentum oblatum et missum
est majestati vestræ vicesimo septimo die mensis Julij,
anno regno vestri fælicissimi vicesimo viij ab humilimo
vestro subdito, vestræq; majestati fidelissimo

E^d STAFFORD,
Hæres domus subversæ Buckinghamiens.”

N.B. He was Lord Stafford and called Edward.

Edw. D. of Bucks beheaded 1521. 13 H. VIII.

Henry, restored in blood by H. VIII.; and again

Edw. aged 21, 1592; born 1592. 21. ob. 1525.
[1 Ed. VI.
21 [f. 1625.

Edw. b. 1600. 21
1571 born.

ANCIENT COOKERY.

A. D. 1381.

*Hic incipiunt universa servicia tam de
carnibus quam de piscibus^a.*

I. For to make Furmenty^a.

NYM clene Wete and bray it in a mortar wel
that the holys^b gon al of and feyt^c yt til it
breste and nym yt up. and lat it kele^d and nym fayre
fresch broth and swete mylk of Almandys or swete
mylk of kyne and temper yt al. and nym the yolkys
of cyryn^e. boyle it a lityl and set yt adōn and messe
yt forthe wyth fat venyson and fresh moton.

^a See again, N^o I. of the second part of this treatise.

^b Hulls.

^c Miswritten for *seyth* or *sethe*, i. e. seeth.

^d cool.

^e eggs.

II. For to make Pise of Almayne.

Nym wyte Pisyn and wasch hem and seth hem a good wyle sithsyn wasch hem in golde^f watyr unto the holys gon of alle in a pot and kever it wel that no breth passe owt and boyle hem ryzt wel and do therto god mylk of Almandys and a party of flōwr of ris and salt and safron and messe yt forthe.

III.

Cranys and Herons schulle be euarūd^z wyth Lardons of swyne and rosted and etyn wyth gyngynyr.

IV.

Pecokys and Partrigchis schul ben yparboyld and lardyd and etyn wyth gyngynyr.

V. Morterelys^h.

Nym hennyn and porke and seth hem togedere nym the lyreⁱ of the hennyn and the porke and hakkyth smale and grynd hit al to dust and wyte bred therwyth and temper it wyth the selve broth and wyth heyryn and colure it with safron and boyle it and disch it and cast theron powder of peper and of gyngynyr and serve it forthe.

^f cold.

^z Perhaps *enarmed*, or *enorned*. See Mr. Brander's Roll, N^o 146.

^h V. Mortreus in Gloss.

ⁱ Flesh.

VI. Caponys in concys.

Schal be fodyn. Nym the lyre and brek it smal in a morter and peper and wyte bred therwyth and temper it wyth ale and ley it wyth the capon̄ Nym hard fodyn eyryn and hewe the wyte smal and kaste there-to and nym the zolkys al hole and do hem in a dysch and boyle the capon̄ and colowre it wyth safron̄ and salt it and messe it forthe.

VII. Hennys^k in bruet.

Schullyn be scaldyd and fodyn wyth porke and grynd pepyr and comyn bred and ale and temper it wyth the selve broth and boyle and colowre it wyth safron̄ and salt it and messe it forthe.

VIII. Harys^l in cmee^m.

Schul be parboylyd and lardyd and rostid and nym onyons and myce hem rize smal and fry hem in wyte gres and grynd peper bred and ale and the onions therto and coloure it wyth safron̄ and salt it and serve it forth.

IX. Haris in Talbotays.

Schul be hewe in gobbettys and fodyn with al the blod Nym bred piper and ale and grynd togedere

^k Hens.

^l Hares.

^m Perhaps *Cinec*; for see N^o 51.

and

and temper it with the selve broth and boyle it and salt it and serve it forthe.

X. Conynggys ^a in Gravey.

Schul be sodyn and hakkyd in gobbettys and grynd gyngynyr galyngale and canel. and temper it up with god almand mylk and boyle it and nym macys and clowys and keft ^o therin and the conynggis also and salt hym ^p and serve it forthe.

XI. For to make a Colys ^q.

Nym hennys and schald hem wel. and feth hem after and nym the lyre and hak yr smal and bray it with otyngrotys in a mortar and with wyte bred and temper it up wyth the broth Nym the grete bonys and grynd hem al to dust and keft hem al in the broth and mak it thorw a clothe and boyle it and serve it forthe.

XII. For to make Nombles ^r.

Nym the nomblys of the venyson and wasch hem clene in water and salt hem and feth hem in tweye waterys grynd pepyr bred and ale and temper it wyth the secunde brothe and boyle it and hak the nomblys and do theryn and serve it forthe.

^a Rabbits.

^p it, or perhaps *hem*.

^r Umbles.

^o Cast.

^q Cullis. V. Preface.

XIII. For to make blanche Brewet de Alyngyn.

Nym kedys^s and chekenys and hew hem in morfellys and feth hem in almand mylk or in kyne mylke grynd gyngyner galingale and cast therto and boyle it and serve it forthe.

XIV. For to make Blomanger^t.

Nym rys and lese hem and wasch hem clene and do thereto god almande mylk and feth hem tyl they al to brest and than lat hem kele and nym the lyre of the hennyn or of capons and grynd hem smal keft therto wite grese and boyle it Nym blanchyd almandys and safron and fet hem above in the dysche and serve yt forthe.

XV. For to make Afronchemoyle^u.

Nym eyren wyth al the wyte and myse bred and schepys^w talwe as gret as dyses^x grynd peper and safron and cast therto and do hit in the schepis wombe feth it wel and dresse it forthe of brode leches thynne.

^s Kids.

^t Blanc-manger. See again, N^o 33, 34. II. N^o 7. Chaucer writes it *Blankmanger*.

^u Frenchemulle d'un mouton. A sheeps call, or kell. Cotgrave Junius, v. *Moil*, says, "a French moile Chaucero est cibus delictior, a dish made of marrow and grated bread."

^w Sheep's fat.

^x dice; square bits, or bits as big as dice.

XVI. For to make Brymeus.

Nym the tharmys^y of a pygge and wasch hem cleene in water and salt and feth hem wel and than hak hem smale and grynd pepyr and safron bred and ale and boyle togedere Nym wytys of eyryn and knede it wyth flour and mak smal pelotys^z and fry hem with wyte grees and do hem in disches above that othere mete and serve it forthe.

XVII. For to make Appulmos^a.

Nym appelyn and feth hem and lat hem kele and make hem thorw a clothe and on flesch dayes kast therto god fat breyt^b of Bef and god wyte grees and fugar and safron and almande mylk on fysch dayes oyle de olyve and gode powdres^c and serve it forthe.

XVIII. For to make a Froys^d.

Nym Veel and feth it wel and hak it smale and grynd bred peper and safron and do thereto and frye yt and presse it wel upon a bord and dresse yt forthe.

^y Rops, guts, puddings.

^z Balls, pellets, from the French *pelote*.

^a See N^o 35.

^b Breth, i. e. broth. See N^o 58.

^c Spices ground small. See N^o 27, 28. 35. 58. II. N^o 4. 17. or perhaps of Galingale. II. 20. 24.

^d a Fraise.

XIX. For to make Fruturs^e.

Nym flowre and eyryn and grynd peper and safron and mak therto a batour and par aplyn and kyt hem to brode penys^f and keft hem theryn and fry hem in the batour wyth fresch grees and serve it forthe.

XX. For to make chanke^g.

Nym Porke and seth it wel and hak yt smal nym eyryn wyth al the wytys and swyng hem wel al togedere and kast god swete mylke thereto and boyle yt and messe it forthe.

XXI. For to make Jussel.

Nym eyryn wyth al the wytys and mice bred grynd pepyr and safron and do therto and temper yt wyth god fresch broth of porke and boyle it wel and messe yt forthe.

XXII. For to make Gees^h in ochepotⁱ.

Nym and schald hem wel and hew hem wel in gobettys al rawe and seth hem in her owyn grees and cast therto wyn or ale a cuppe ful and myce onyons smal and do therto and boyle yt and salt yt and messe yt forthe.

^e Fritters.

^f Pieces as broad as pennies, or perhaps peeces.

^g Quære.

Ge.

ⁱ Hocheipot. Vide Gloss.

XXIII. For to make eyryn in bruet.

Nym water and welle^k yt and brek eyryn and kaff
theryn and grynd peper and fafroñ and temper up
wyth swete mylk and boyle it and hakke chese smal
and cast theryn and messe yt forthe.

XXIV. For to make craytoñ¹.

Tak checonys and schald hem and seth hem and
grynd gyngen' other pepyr and comyn and temper it
up wyth god mylk and do the checonys theryn and
boyle hem and serve yt forthe.

XXV. For to make mylk rost.

Nym swete mylk and do yt in a panne nyn^m eyryn
wyth al the wyte and swyng hem wel and cast therto
and colowre yt wyth fafroñ and boyl it tyl yt wexe
thykke and thanne sethⁿ yt thorw a culdore^o and nym
that levyth^p and presse yt up on a bord and wan yt
ys cold larde it and schar yt on schyverys and roste
yt on a grydern and serve yt forthe.

^k Quære the meaning.

¹ Vide ad N^o 60 of the Roll.

^m Read *nym*.

ⁿ strain. See N^o 27.

^o Cullinder.

^p That which is left in the cullinder.

XXVI. For to make cryppys^a.

Nym flour and wytys of cyryn fugur other hony and sweyng togedere and mak a batour nym wyte grees and do yt in a posnet and cast the batur thereyn and stury to thou have many^r and tak hem up and messe hem wyth the frutours and serve forthe.

XXVII. For to make Berandyles^s.

Nym Hennys and seth hem wyth god Buf and wan hi ben sodyn nym the Hennyn and do away the bonys and bray smal yn a mortar and temper yt wyth the broth and seth yt thorw a culdore and cast therto powder of gyngenyr and fugur and graynys of powmis gernatys^t and boyle yt and dresse yt in dysches and cast above clowys gylofres^u and maces and god powder^x serve yt forthe.

XXVIII. For to make capons in casselys.

Nym capons and schald hem nym a penne and opyn the skyn at the hevyd^y and blowe hem tyl the skyn ryse from the fleshe and do of the skyn al hole

^a Meaning, *cripps*. V. Gloss.

^r It will run into lumps, I suppose.

^s Quære the meaning.

^t Pomegranates. V. N^o 39.

^u Not clove-gilliflowers, but *cloves*. See N^o 30, 31. 40.

^x See N^o 17, note c.

^y Head. Sax. heopob and hevob, hence our *Head*.

and seth the lyre of Hennyn and zolkys of heyrin
and god powder and make a Farfure^z and fil ful the
skyn and parboyle yt and do yt on a spete and rost
yt and droppe^a yt wyth zolkys of eyryn and god
powder rostyng and nym the caponys body and larde
yt and roste it and nym almaunde mylk and amydoñ^b
and mak a batur and droppe the body rostyng and
serve yt forthe.

XXIX. For to make the blank furry^c.

Tak brann^d of caponys other of hennys and the
thyes^e wythowte the skyn and kerf hem smal als
thou mayst and grynd hem smal in a mortar and tak
mylk of Almaundys and do yn the branne and grynd
hem thanne togedere and and seth hem togeder['] and
tak flour of rys other amydoñ and lye it that yt be
charchant and do therto fugur a god parti and a
party of wyt grees and boyle yt and wan yt ys don
in dyschis straw upon blank poudere and do togedere
blank de fury and manmene^f in a dysch and serve it
forthe.

^z stuffing.

^a baste.

^b Vide Gloss.

^c Vide *Blank Desire* in Gloss.

^d Perhaps *brawn*, the brawny part. See N^o 33. and the Gloss.

^e Thighs.

^f See the next number. Quære *Mawmeny*.

XXX. For to make manmene^z.

Tak the thyys^b other the flesch of the caponys fedeⁱ hem and kerf hem smal into a mortar and tak mylk of Almandys wyth broth of fresch Buf and do the flesch in the mylk or in the broth and do yt to the fyre and myng yt togedere wyth flour of Rys othere of wastelys als charchaut als the blank de sure and wyth the zolkys of eyryn for to make it zelow and safrōn and wan yt ys dresyd in dysches wyth blank de sure straw upon clowys of gelofre^k and straw upon powdre of galentyn and serve yt forthe.

XXXI. For to make Bruet of Almayne.

Tak Partrichys rostyd and checonys and qualys rostyd and larkys ywol and demembre the other and mak a god cawdel and dresse the flesch in a dysch and strawe powder of galentyn therupon. styk upon clowys of gelofre and serve yt forthe.

XXXII. For ro make Bruet of Lombardye.

Tak chekenys or hennys or othere flesch and mak the colowre als red as any blod and tak peper and kanel and gyngyner bred^l and grynd hem in a mortar

^z Vide Number 29, and the Gloss.

^b Thighs.

ⁱ Quære.

^k See N^o 27, note ^u.

^l This is still in use, and, it seems, is an old compound.

and a porcion of bred and mak that bruer thenne and do that flesch in that broth and mak hem boyle togedere and stury it wel and tak eggys and temper hem wyth Jus of Parcyle and wryng hem thorwe a cloth and wan that bruet is boilyd do that therto and meng tham togedere wyth fayr grees so that yt be fat ynow and serve yt forthe.

XXXIII. For to make Blomanger^m.

Do Ris in water al nyzt and upon the morwe wasch hem wel and do hem upon the fyre for to^a they breke and nozt for to muche and tak Brann^o of Caponis sodyn and wel ydraw^p and smal and tak almaund mylk and boyle it wel wyth ris and wan it is yboilyd do the flesch therin so that it be charghaunt and do therto a god party of sugure and wan it ys dresfyd forth in dischis straw theron blaunche Pouder and strik^q theron Almaundys fryed wyt wyte grece^r and serve yt forthe.

XXXIV. For to make Sandale that party to Blomanger.

Tak Flesch of Caponys and of Pork sodyn kerf yt smal into a mortar togedere and bray that wel. and

^a See N^o 14.

^b till. *for*, however, abounds.

^c See N^o 29, note 4.

^p Perhaps, *strained*. See N^o 49; and Part II. N^o 33.

^q Perhaps, *stik*, i. e. stick; but see 34.

^r Grese. Fat, or lard.

temper it up wyth broth of Caponys and of Pork that yt be wel charchaunt also the crem of Almaundys and grynd egg⁹ and safron or sandres togedere that it be coloured and straw upon Powder of Galentyn and strik thereon clowys and maces and serve it forthe.

XXXV. For to make Apulmos³.

Tak Applys and seth hem and let hem kele and after mak hem thorwe a cloth and do hem in a pot and kаст to that mylk of Almaundys wyth god broth of Buf in Flesch dayes do bred ymyed⁴ therto. And the fisch dayes do therto oyle of olyve and do therto sugur and colour it wyth safron and strew theron Powder and serve it forthe.

XXXVI. For to make mete Gelee⁵ that it be wel chariaunt.

Tak wyte wyn and a party of water and safron and gode spicis and flesch of Piggys or of Hennys or fresch Fisch and boyle them togedere and after wan yt ys boylyd and cold dres yt in dischis and serve yt forthe.

³ See N^o 17.

⁴ f. ymyced, i. e. *minced*.

⁵ meat jelly.

XXXVII. For to make Murrey^a.

Tak mulbery^y and bray hem in a mortar and wpyng^z hem thorth a cloth and do hem in a pot over the fyre and do ther'to fat bred and wyte greffe and let it nazt boyle no ofter than onys and do ther'to a god party of sugur and zif yt be nozt ynowe colowrd brey mulburus and serve yt forthe.

XXXVIII. For to make a penche of Egges.

Tak water and do it in a panne to the fyre and lat yt sethe and after tak eggs and brek hem and cast hem in the water and after tak a chese and kerf yt on fowr partins and cast in the water and wanne the chese and the eggys ben wel sodyn tak hem owt of the water and wasch hem in clene water and tak wastel breed and temper yt wyth mylk of a kow. and after do yt over the fyre and after forsy yt wyth gyngener and wyth comyn and colowr yt wyth saf-roñ and lye yt wyth eggys and oyle the sewe wyth Boter and kep wel the chese owt and dresse the sewe and dymo^a eggys ther'on al ful and kerf thy chese in lytyl schyms and do hem in the sewe wyth eggys and serve yt forthe.

^a Morrey. Part II. N^o 26.

^y This is to be understood pluraly, *quasi* mulberries.

^z Read *wryng*. For see part II. N^o 17. 28. Chaucer, v. *wrange* and *ywrange*.

^a Perhaps, *do mo*, i. e. put more.

XXXIX. For to make Comyn.

Tak god Almaunde mylk and lat yt boyle and do ther'in amydoñ wyth flwr of Rys and colowr yt wyth safron and after dresse yt wyth graynis of Poun-garnetts^b other wyth reysens zyf thow hast non other and tak sugur and do theryn and serve it forthe.

XIV. For to make Fruturs^c.

Tak crommys^d of wyte bred and the flowris of the swete Appyltre and zolkys of Eggys and bray hem to-gedere in a morter and temper yt up wyth wyte wyn and mak yt to sethe and wan yt is thykke do thereto god spicis of gyngener galyngale canel and clowys gelofre and serve yt forth.

XLI. For to make Rosce^e.

Tak the flowris of Rosys and wasch hem wel in water and after bray hem wel in a morter and than tak Almondys and temper hem and seth hem and after tak flesch of capons or of hennys and hac yt smale and than bray hem wel in a morter and than do yt in the Rose^f so that the flesch acorde wyth the mylk and so that the mete be charchaunt and after do yt to the fyre to boyle and do thereto sugur and safron

^b Vide N^o 27.

^d Crumbs.

^f i. e. Rosce.

^c Fritters.

^e Vide N^o 47.

that yt be wel ycolowrd and rosy of levys and of the
forseyde flowrys and serve yt forth.

XLII. For to make Pommedorry ^s.

Tak Buff and hewe yt smal al raw and cast yt in a
morter and grynd yt nozt to smal tak safrōn and
grynd ther'wyth wan yt ys grounde tak the wyte of
the eyryn zyf yt be nozt styf. Cast into the Buf
pouder of Pepyr olde resyns and of coronse set over
a panne wyth fayr water and mak pelotys of the Buf
and wan the water and the pelots ys wel yboylyd
and ^h set yt adōn and kele yt and put yt on a broche
and rost yt and endorre yt wyth zolkys of eyryn and
serve yt forth.

XLIII. For to make Longe de Buf ⁱ.

Nym the tonge of the rether ^k and schalde and
schawe ^l yt wel and rizt clene and feth yt and sethe
nym a broche ^m and larde yt wyth lardons and wyth
clowys and gelofr' and do it rostyng and drop yt wel
yt rostyd ⁿ wyth zolkys of eyryn and dresse it forth.

^s Vide N^o 58.

^h dele and.

ⁱ Neat's Tongue. *Make signifies to dress*, as II. 12.

^k The ox or cow. Lye in Jun. Etymolog. v. *Rothers*

^l Shave, scrape.

^m A larding-pin.

ⁿ Perhaps, *wyle it rostyth*.

XLIV. For to make Rew de Rumfy.

Nym swynys fet and eyr^o and make hem clene and feth hem alf wyth wyn and half wyth water cast mycyd onyons ther'to and god spicis and wan they be yfodyn nym and rosty hem in a gryder' wan it is yrostyd keft thereto of the selve broth hy lyed wyth amydon and anyeyd onyons^p and serve yt forth.

XLV. For to make Bukkenade^q.

Nym god fresch flesch wat maner so yt be and hew yt in smale morselys and feth yt wyth gode fresch buf and cast ther'to gode mynced onyons and gode spicerie and alyth^r wyth eyryn and boyle and dresse yt forth.

XLVI. For to make spine^s.

Nym the flowrys of the haw thorn clene gaderyd and bray hem al to dust and temper hem wyth Almaunde mylk and aly yt wyth amydon and wyth eyryn wel pykke^t and boyle it and messe yt forth and flowrys and levys abov̄y on^v.

^o To be understood plurally, *Ears*.

^p Miswritten for *mycyd*, i. e. minced onyons.

^q Vide N^o 52.

^r Stiffen, thicken it. See N^o 44. where *lyed* has that sense. See also 46.

^s This dish, no doubt, takes its name from *Spina*, of which it is made.

^t Read, *pykke*, *thykke*.

^v It means *laid upon it*.

XLVII. For to make Rosée^x and Frese[·] and Swan
schal be ymad in the selve maner.

Nym pyggus and hennys and other maner fresch
flesch and hew yt in morfelys and seth yt in wyth
wyn[·] and ^ygyngyner and galyngale and gelofr[·] and
canel^z and bray yt wel and kest thereto and alye yt
wyth amydoñ other wyth flowr of rys.

XLVIII. For to make an amendement Formete that
ys to^a salt and over mychyl.

Nym etemele and bynd yt in a fayr lynnyn clowt
and lat yt honge in the pot so that yt thowche nozt
the bottym and lat it hongy ther'ynne a god wyle
and seph^b set yt fro the fyre and let yt kele and yt
schal be fresch ynow wythoute any other maner li-
cower ydo ther'to.

XLIX. For to make Rapy^c.

Tak Fygys and reysyns and wyn and grynd hem
togeder tak and draw hem thorw a cloth and do
ther'to powder of Alkenet other of rys and do ther'to
a god quantite of pepir and vyneger and boyle it
togeder and messe yt and serve yt forth.

^x Vide N^o 41.

^y Perhaps, in wyn with.

^z Cinamon. Vide Gloss.

^a id est, too.

^b Read, seib, i. e. then.

^c Vide Part II. N^o 1. 28.

L. For to make an Egge Dows^d.

Tak Almaundys and mak god mylk and temper wyth god wyneger clene tak reysynys and boyle hem in clene water and tak the reysynis and tak hem owt of the water and boyle hem wyth mylk and zyf thow wyl colour yt wyth safron and serve yt forth.

LI. For to make a mallard in cyney^e.

Tak a mallard and pul hym drye and fwyng over the fyre draw hym but lat hym touche no water and hew hym in gobettys and do hym in a pot of clene water boyle hem wel and tak onyons and boyle and bred and pepyr and grynd togedere and draw thorw a cloth temper wyth wyn and boyle yt and serve yt forth.

LII. For to make a Bukkenade^f.

Tak veel and boyle it tak zolkys of eggys and mak hem thykke tak macis and powdr^g of gyngyn^g and powder of peper and boyle yt togeder and messe yt forth.

^d Vide ad Part II. N^o 21. There are no eggs concerned, so no doubt it should be *Eger Dows*. Vide Gloss.

^e See N^o 8.

^f Vide N^o 45.

LIII. For to make a Roo Broth ^z.

Tak Parfile and Yfop and Sauge and hak yt smal
boil it in wyn and in water and a lytyl powdr' of
peper and messe yt forth.

LIV. For to mak a Bruet of Sarcynesse.

Tak the lyre of the fresch Buf and bet it al in
pecis and bred and fry yt in fresch gres tak it up and
and drye it and do yt in a vessel wyth wyn and sugur
and powdr' of clowys boyle yt togedere tyl the flesch
have drong the liycour' and take the almande mylk
and quibibz macis and clowys and boyle hem togeder^a
tak the flesch and do ther'to and messe it forth.

LV. For to make a Gely ^b.

Tak hoggs fet other pyggys other erys other par-
trichys other chiconys and do hem togeder' and sephⁱ
hem in a pot and do hem in flowr' of canel and clowys
other or grounde^k do ther'to vineger and tak and do
the broth in a clene vessel of al thys and tak the
Flesch and kerf yt in smal morselys and do yt therein

^z *Deer* or *Roes* are not mentioned, as in Mr. Brander's Roll,
N^o 14, ergo quære. It is a meager business. Can it mean *Rue-*
Broth for penitents?

^b Jelly.

ⁱ sep, i. e. *sectb*.

^k Not clearly expressed. It means either Cinamon or Cloves,
and either in flour or ground.

tak powder of galyngale and cast above and lat yt
kels tak bronches of the lorer tr' and styk over it and
kep yt al so longe as thou wilt and serve yt forth.

LVI. For to kepe Venison fro restyng.

Tak venison wan yt ys newe and cuver it hastely
wyth Fern that no wynd may come thereto and wan
thou hast ycuver yt wel led yt hom and do yt in a
soler that sonne ne wynd may come ther'to and di-
membr' it and do yt in a clene water and les yt ther'
half a day and after do yt up on herdeles for to drie
and wan yt ys drye tak salt and do after thy venison
axit¹ and do yt boyle in water that yt be other^m so
salt als water of the see and moche more and after
lat the water be cold that it be thynne and thanne
do thy Venison in the water and lat yt be therein
thre daies and thre nyztⁿ and after tak yt owt of the
water and salt it wyth drie salt ryzt wel in a barel
and wan thy barel ys ful cuver it hastely that sunne
ne wynd come thereto.

LVII. For to do away Restyn^o of Venison.

Tak the Venison that ys rest and do yt in cold
water and after mak an hole in the herthe and lat
yt be thereyn thre dayes and thre nyzt and after tak

¹ as thy venison requires. See Gloss. to Chaucer for *axe*.

^m Dele.

ⁿ A plural, as in N^o 57.

^o Restiness. It should be rather *restyng*. See below.

yt up and spot yt wel wyth gret salt of peite^r there
were the restyng ys and after lat yt hange in reyn
water al nyzt or mor'.

LVIII. For to make pōndorroge^r.

Tak Partrichis wit^r longe filettis of Pork al raw
and hak hem wel smale and bray hem in a morter
and wan they be wel brayed do thereto god plente
of pouder and zolkys of eyryn and after mak ther'of
a Farsure formed of the gretnesse of a onyōn and
after do it boyle in god breth of Buf other of Pork
after lat yt kele and after do it on a broche of Hasel
and do them to the fere to roste and after mak god
bature of flour' and egg' on batur' wyt and another
zelow and do thereto god plente of fugur and tak a
fethere or a styk and tak of the batur' and peynte
ther'on above the applyn so that on be wyt and that
other zelow wel colourd.

Explicit serbiciū de carnibus.

^r Pierre, or Petre.

^r Vide N^o 42.

^r with.

Hic incipit Serviciium de Pissibus^a.

I. For to make Egarduse^b.

TAK Lucys^c or Tenchis and hak hem smal in gobett' and fry hem in oyle de olive and syth nym vineger and the thredde party of fugur and myncyd onyons smal and boyle al togeder' and cast ther'yn clowys macys and quibibz and serve yt forthe.

II. For to make Rapy^d.

Tak pyg' or Tenchis or other maner fresch fysch and fry yt wyth oyle de olive and syth nym the crustys of wyt bred and canel and bray yt al wel in a mortere and temper yt up wyth god wyn and cole^e yt thorw an herfyve and that yt be al cole^f of canel and boyle yt and cast ther'in hole clowys and macys

^a See p. 1.

^b See N^o 21 below, and part I. N^o 50.

^c Lucy, I presume, means the *Pike*; so that this fish was known here long before the reign of H. VIII. though it is commonly thought otherwise. V. Gloss.

^d Vide N^o 49.

^e Strain, from Lat. *colo*.

^f Strained, or cleared.

and quibibz and do the fyſch in diſchis and rape^s
abovyn and dreſſe yt forthe.

III. For to make Fygey.

Nym Lucys or tenchis and hak hem in morſell^r
and fry hem tak vyneger and the thredde party of
fugur myncy onyons ſmal and boyle al togedyr caſt
ther'yn macis clowys quibibz and ſerve yt forth.

IIII. For to make Pommys morles.

Nym Rys and bray hem^h wel and temper hem up
wyth almaunde mylk and boyle yt nym applyn and
par' hem and ſher hem ſmal als dicis and caſt hem
ther'yn after the boylyng and caſt fugur wyth al and
colour yt wyth ſafron and caſt ther'to powder and
ſerve yt forthe.

V. For to make rys moyleⁱ.

Nym rys and bray hem ryzt wel in a mortar and
caſt ther'to god Almaunde mylk and fugur and ſalt
boyle yt and ſerve yt forth.

VI. For to make Sowpys dorry.

Nym onyons and mynce hem ſmale and fry hem in

^s This Rape is what the diſh takes its name from. Perhaps
means *grape* from the French *rape*. Vide N^o 28.

^h Rice, as it conſiſts of grains, is here conſidered as a plural.
See alſo N^o 5. 7, 8.

ⁱ Vide Gloſſ.

oyl dolyf Nym wyn and boyle yt wyth the onyouns
toste wyte bred and do yt in dischis and god Almande
mylk also and do ther'above and serve yt forthe.

VII. For to make Blomanger ^k of Fysch.

Tak a pound of rys les hem wel and wasch and
seth tyl they breste and lat hem kele and do ther'to
mylk of to pound of Almandys nym the Perche or the
Lopuster and boyle yt and keft fugur and salt also
ther'to and serve yt forth.

VIII. For to make a Potage of Rys.

Tak Rys and les hem and wasch hem clene and
seth hem tyl they breste and than lat hem kele and
seth cast ther'to Almand mylk and colour it wyth saf-
ron and boyle it and messe yt forth.

IX. For to make Lamprey fresch in Galentyne ^l.

Schal be latyn blod atte Navel and schald yt and
roft yt and ley yt al hole up on a Plater and zyf hym
forth wyth Galentyn that be mad of Galyngale gyn-
gener and canel and dresse yt forth.

X. For to make salt Lamprey in Galentyne ^m.

Yt schal be stoppit ⁿ over nyzt in lews water and

^k See note on N^o 14. of Part I.

^l This is a made or compounded thing. See both here, and in
the next Number, and v. Gloss.

^m See note ^l on the last Number.

ⁿ Perhaps, *steppit*, i. e. steeped. See N^o 12.

in braan and flowe and sodyn and pyl onyons and
feth hem and ley hem al hol by the Lomprey and
zif hem forthe wyth galentyne makyth^o wyth strong
vyneger and wyth paryng of wyt bred and boyle it
al togeder' and serve yt forthe.

XI. For to make Lampreys in Bruet.

They schulle be schaldyd and yfode and ybrulyd
upon a gredern and grynd peper and safron and do
ther'to and boyle it and do the Lomprey ther'yn and
serve yt forth.

XII. For to make a Storchoñ.

He schal be shorn in befys^p and stepyd^q over nyzt
and sodyn longe as Flesch and he schal be etyn in
venegar.

XIII. For to make Solys in Bruet.

They schal be fleyn and sodyn and rostyde upon a
gredern and grynd Peper and Safron and ale boyle
it wel and do the sole in a plater and the bruet above
serve it forth.

XIV. For to make Oystryn in Bruet.

They schul be schallyd^r and yfod in clene water

^o Perhaps, *makyd*, i. e. made.

^p Perhaps, *pefys*, i. e. pieces.

^q Qu. *steppit*, i. e. steeped.

^r Have shells taken off.

grynd peper fafron bred and ale and temper it wyth Broth do the Oystryn ther'ynne and boyle it and salt it and serve it forth.

XV. For to make Elys in Bruet.

They schul be flayn and ket in gobett' and sodyn and grynd peper and fafron other myntys and persele and bred and ale and temper it wyth the broth and boyle it and serve it forth.

XVI. For to make a Lopister.

He schal be rostyd in his scalys in a ovyn other by the Feer under a panne and etyn wyth Veneger.

XVII. For to make Porreyne.

Tak Prunys fayrist wasch hem wel and clene and frot hem wel in syve for the Jus be wel ywonge and do it in a pot and do ther'to wyt gres and a party of fugur other hony and mak hem to boyle togeder' and mak yt thykke with flour of rys other of wastel bred and wan it is sodyn dresse it into dischis and strew ther'on powder and serve it forth.

XVIII. For to make Chireseye.

Tak Chiryas at the Fest of Seynt John the Baptist and do away the stonys grynd hem in a mortar and after frot hem wel in a seve so that the Jus be wel comyn owt and do than in a pot and do ther'in feyr
gres

gres or Boter and bred of wastrel ymyd^s and of sugur a god party and a porcion of wyn and wan it is wel yfodyn and ydressed in Dyschis stik ther'in clowis of Gilofr' and strew ther'on sugur.

XIX. For to make Blank de Sur^r.

Tak the zolkys of Eggs fodyn and temper it wyth mylk of a kow and do ther'to Comyn and Safron and flour' of ris or wastel bred mycd and grynd in a mortar and temper it up wyth the milk and mak it boyle and do ther'to witⁿ of Egg' corvyn smale and tak fat chese and kerf ther'to wan the licour is boylyd and serve it forth.

XX. For to make Grave enforse.

Tak tydⁿ gyngener and Safron and grynd hem in a mortar and temper hem up wyth Almandys and do hem to the fir' and wan it boylyth wel do ther'to zolkys of Egg' fodyn and fat chese corvyn in gobettis and wan it is dressed in dischis strawe up on Powder of Galyngale and serve it forth.

XXI. For to make Hony Douse^r.

Tak god mylk of Almandys and rys and wasch hem wel in a feyr' vessel and in fayr' hoth water and

^s Perhaps, *ymycid*, i. e. minced; or *mycd*, as in N^o 19.

ⁿ Vide Note ^c on N^o 29. of Part I.

ⁿ white. So *wyt* is *white* in N^o 21. below.

ⁿ It appears to me to be *tyd*. Can it be *fyd*?

^r See Part II. N^o 1; and Part I. N^o 50.

after do hem in a feyr towayl for to drie and wan that they be drye bray hem wel in a morter al to flowr^r and afterward tak two partyis and do the half in a pot and that other half in another pot and colour that on wyth the safron and lat that other be wyt and lat yt boyle tyl it be thykke and do ther^rto a god party of sugur and after dresse yt in twe dischis and loke that thou have Almandys boylid in water and in safron and in wyn and after frie hem and set hem upon the fyre sethith mete^r and strew ther^ron sugur that yt be wel ycolouryt^r and serve yt forth.

XXII. For to make a Potage Feneboiles.

Tak wite benes and seth hem in water and bray the benys in a morter al to nozt and lat them sethe in almande mylk and do ther^rin wyn and hony and seth^r a reysons in wyn and do ther^rto and after dresse yt forth.

XXIII. For to make Tartys in Applis.

Tak gode Applys and gode Spycis and Figys and reysons and Perys and wan they are wel ybrayed colourd^b wyth Safron wel and do yt in a cofyn and do yt forth to bake wel.

^r Seth it mete, i. e. seeth it properly.

^r Coloured. See N^o 28. below.

^r i. e. Seeth.

^b Perhaps, *coloure*.

XXIV. For to make Rys Alker^c.

Tak Figys and Reysons and do away the Kernelis and a god party of Applys and do away the paryng of the Applis and the Kernelis and bray hem wel in a morter and temper hem up with Almande mylk and minge hem wyth flowr of Rys that yt be wel chariaunt and strew ther'upon powder of Galyngale and serve yt forth.

XXV. For to make Tartys of Fysch owt of Lente.

Mak the Cowche of fat chese and gyngener and Canel and pur' crym of mylk of a Kow and of Helys yfodyn and grynd hem wel wyth Safron and mak the chowche of Canel and of Clowys and of Rys and of gode Spycys as other Tartys fallyth to be.

XXVI. For to make Morrey^c.

Requir' de Carnibus ut supra^d.

XXVII. For to make Flownys^c in Lente.

Tak god Flowr and mak a Past and tak god mylk of Almandys and flowr of rys other amydon and boyle hem togeder' that they be wel chariaud wan yt is boylid thykke take yt up and ley yt on a feyr'

^c Vide Part I. N^o 37.

^d Part I. N^o 37.

^e Perhaps, *Flawnes*, or Custards. Chaucer, vide *Slawnis*. Fr. *Flans*.

bord so that yt be cold and wan the Cofyns ben makyd tak a party of and do upon the coffyns and kerf hem in Schiveris and do hem in god mylk of Almandys and Figys and Datys and kerf yt in fowr partyis and do yt to bake and serve yt forth.

XXVIII. For to make Rapee^f.

Tak the Crustys of wyt bred and reysons and bray hem wel in a mortar and after temper hem up wyth wyn and wryng hem thorw a cloth and do ther'to Canel that yt be al colouryt of canel and do ther'to hole clowys macys and quibibz the fysch schal be Lucys other Tenchis fryid or other maner Fysch so that yt be fresch and wel yfryed and do yt in Dischis and that rape up on and serve yt forth.

XXIX. For to make a Porrey Chapeleyn.

Tak an hundred onyons other an half and tak oyle de Olyf and boyle togeder' in a Pot and tak Almande mylk and boyle yt and do ther'to. Tak and make a thynne Paaft of Dow and make therof as it were ryngis tak and fry hem in oyle de Olyve or in wyte grees and boil al togedere.

XXX. For to make Formenty on a Fichsday^g.

Tak the mylk of the Hasel Notis boyl the wete^h wyth the aftermelk til it be dryyd and tak and colourⁱ yt wyth Saffron and the ferst mylk cast ther'to and boyle wel and serve yt forth.

^f Vide Part I. N^o 49. ^g Fishday. ^h white. ⁱ Perhaps, colour.

XXXI. For to make Blank de Syry ^k.

Tak Almande mylk and Flowr' of Rys Tak ther'to sugur and boyle thys togeder' and dische yt and tak Almandys and wet hem in water of Sugur and drye hem in a panne and plante hem in the mete and serve yt forth.

XXXII. For to make a Pynade or Pyvade.

Take Hony and Rotys of Radich and grynd yt smal in a mortar and do yt ther'to that hony a quantite of broun sugur and do ther'to Tak Powder of Peper and Safron and Almandys and do al togeder' boyl hem long and hold^l yt in a wet bord and let yt kele and messe yt and do yt forth^m.

XXXIII. For to make a Balourglyⁿ Broth.

Tak Pikys and spred hem aboard and Helys zif thou hast fle hem and ket hem in gobettys and feth hem in alf wyn^o and half in water Tak up the Pykys and Elys and hold hem hote and draw the Broth thorwe a Clothe do Powder of Gyngener Peper and Galyngale and Canel into the Broth and boyle yt and do yt on the Pykys and on the Elys and serve yt forth.

Explicit de Coquina que est optima medicina.

^k Vide ad N^o 29. of Part I.

^l i. e. *keep*, as in next Number.

^m This Recipe is ill expressed.

ⁿ This is so uncertain in the original, that I can only guess at it.

^o Perhaps, *alf in wyn*, or dele *in* before *water*.

INDEX AND GLOSSARY

TO

MR. BRANDER'S ROLL OF COOKERY.

The Numbers relate to the order of the Recipes.

N. B. Many words are now written as one, which formerly were divided, as al so, up on, &c. Of these little notice is taken in the Index, but I mention it here once for all.

Our orthography was very fluctuating and uncertain at this time, as appears from the different modes of spelling the same words. v. To gedre; v. waythe; v. ynowkz; v. chargeant; v. corānte; &c.

A.

A. abounds. a gode broth, 5. 26, al a nyzt, 192.
in. a two, 62.

ā. and. passim.

Aftir. Proem. like, 176. Wiclif.

Aray. Drefs, fet forth, 7. Chaucer.

Alf. MS. Ed. 45. II. 33. half.

Alye it. 7. 33. mix, thicken. hence *alloy* of metals.
from French *allayer*. alay, 22. aly, MS. Ed. 46.

See Junij Etymolog. v. Alaye. lye. here N^o 15.

Q 2

lyed.

- lyed. thickened. MS. Ed. 44, 45. Randle Holme interprets lyth or lything by thickening. hence lyō. a mixture, 11. *alith* for alyed. MS. Editor. N° 45.
- Awey. MS. Ed. 27. II. 18. away.
- Auance. 6. forte Avens. *Caryophylla*, Miller, Gard. Dict.
- Axe. MS. Ed. N° 56. Chaucer.
- Ayren. v. Eyren.
- Al, Alle. 23. 53. Proem. All. Chaucer. *al to brest*. all burst. MS. Ed. N° 14.
- Als. MS. Editor. N° 29. Chaucer. in v. It means *as*.
- Almandes. 17. very variously written at this time, Almaunde, Almandys, Almaundys, Almondes, all which occur in MS. Ed. and mean Almond or Almonds.
- Almānd mylke. 9. Almonds blanch'd and drawn thickish with good broth or water, N° 51. is called *thyk mylke*, 52. and is called after Almānde mylke, first and second milk, 116. Almānds unblanched, ground, and drawn with good broth, is called mylke, 62. Cow's milk was sometimes used instead of it, as MS. Ed. I. 13.
- Creme of Almānds how made, 85. Of it, Lel. Coll. VI. p. 17. We hear elsewhere of Almond-butter, v. Butter.
- Azeyn. 24. again. Lel. Coll. IV. p. 281. *alibi*. Chaucer. A. S. *Ægen*.
- Aneys, Anyse. 36. 137. Aneys in confit rede other whyt, 36. 38. i. e. Anis or Aniseed confectioned red, or white. used for garnish, 58.
- Amyden. 37. v. ad locum.
- Almony. 47. v. ad locum.
- Almayne. 71. Germany. v. ad loc. MS. Editor, N° 2. 31.
- Alkenet. 47. A species of Buglos. Quincey, Dispens. p. 51. 62. used for colouring, 51. 84. fryed and yfondred, or yfondyt, 62. 162.

Anoon.

- Anoon. 53. Anon, immediately. Wiclif.
 Arn. MS. Ed. II. 23. are. Chaucer. v. *arne*.
 Adon. 59. 85. down. v. Chaucer. voce *adoun*. MS.
 Edit. N° 1.
 Avysement. Proem. Advice, Direction. Chaucer.
 French.
 Aymers. 72. Embers. Sax. æmýpian, Cineres. Belg.
ameren.
 Aquapatys. 75. a Mess or Dish.
 Alker. Rys Alker. MS. Ed. II. 24.
 Appulmoy. 79. a dish. v. ad loc. Appelyn, Applys,
 Apples. MS. Ed. 17. 35.
 Abrode. 85. abrod. MS. Ed. II. 33. abroad. So
brode. MS. Ed. 15. broad.
 Alite. v. Lite.
 Ale. 113. v. Pref.
 Afide. 113. apart. Wiclif.
 Aysell. 114, 115. a species of Vinegar. Wiclif.
 Chaucer. v. *Eisel*.
 Alegar. 114.
 Armed. 146. v. ad loc.
 Alygyn. v. Brewet.

B.

- Bacon. N° 1.
 Benes. 1. alibi Beans. Chaucer. v. *bene*.
 Bef. 6. MS. Ed. 17. Beef. Buf, Buff. MS. Ed. 27.
 42, 43.
 Buth. 6. 23. 30. alibi. been, are. Chaucer has *beth*.
 Ben. MS. Ed. 4. 27. be. Chaucer v. *bein* and *ben*.
 Balles. 152. Balls or Pellets.
 Blank Desire. 193, 194. bis. Lel. Coll. VI. p. 5. In
 N° 193, we meet with *Blank desne*, but the Con-
 tents has *Desire*, which is right, as appears from
 the sequel. In MS. Ed. 29. it is *Blank-Surry*, and
Sury, and *Sure*, and *de Sur*. II. 19. de Syry, 31.
 4 and

and here N° 37, it is *Defforre*. and we have *Samon in Sorry*. *Lel. Coll. VI. p. 17.* *Perches. ibid. Eels p. 28. 30.* where it is a *Potage*. whence I conceive it either means *de Surrey*, i. e. *Syria*. v. *Chaucer. v. Surrey*. Or it may mean *to be desired*, as we have *Horfys of Desyr*. *Lel. Coll. IV. p. 272.* See N° 63. and it is plainly written *Desfre* in *Godwin de Præful. p. 697.* In this case, the others are all of them corruptions.

Blank Defforre. v. Blank Desire.

Blank Desne. v. Blank Desire.

Berandyles. MS. Ed. 27.

Bred, Breed. MS. Ed. passim. Bread.

Bove. 167. Above. Chaucer. Belg. Boven.

Blode. 11. alibi. Blod. MS. Ed. 9. Blood.

Batō. 149. of eggs, 161. 179. Batur, 28. Batour. ibid. 19. Batter.

Boter. MS. Ed. 38. Butter.

Borage. 6.

Betes. 6. Beets. Fr. Bete.

Bursen. 11. name of a dish. Bursfews, N° 179, is a different dish.

Brek. MS. Ed. 6. 23. break, bruise.

Brest, breste. MS. Ed. 1, 14. burst.

Bukkennade. 17. a dish. Buknade, 118. where it means a mode of dressing. vide MS. Ed. 45. 52.

Bryddes. 19. Briddes, 60. 62. Birds, per metathesis. Chaucer.

*Brawn of Capons. 20. 84. Flesh. Braun. MS. Ed. 29. v. Chaucer. we now say, brawn of the arm, meaning the flesh. Hence brawn-fall'n. Old Plays, XI. p. 85. Lylie's Euphues, p. 94. 142. Chaucer. Brawn is now appropriated to these rolls which are made of Brawn or Boar, but it was not so anciently, since in N° 32 we have *Brawn of Swyne*, which shews the word was common to other kinds of*

of flesh as well as that of the Boar; and therefore I cannot agree with Dr. Wallis in deducing *Brawn* from *Aprugna*.

Blank māng. 36. 192. Chaucer writes *Blank manger*. Blomanger. MS. Ed. 14. 33. 34. II. 7. N. B. a very different thing from what we make now under that name, and see Holme, III. p. 81.

Bronchis. MS. Ed. 55. Branches.

Braan. MS. Ed. II. 10. Bran.

Bet. MS. Ed. II. 21. Beaten.

Broche. MS. Ed. 58. a Spit.

Brewet of Almony. 47. v. Almony. of Ayrēn, or eggs, 91. MS. Ed. 23. Eles in Brewet, 110. where it seems to be composed of Bread and Wine. Muskles in Brewet, 122. Hens in Bruet, MS. Ed. 7. Cold, 131. 134. Bruet and Brewet are French *Brouet*, Pottage or Broth. Bruet riche, Lel. Coll. IV. p. 226. *Beorwete*, p. 227, as I take it. *Blanche Brewet de Alyngyn*, MS. Ed. 13. 23.

Boon. 55. Bone. Chaucer.

Breñyng. 67. 188. burning, per metathesin, from *bren* or *brenne*, used by Skelton, in the Investive against Wolsey, and many old authors. Hence the disease called brenning or burning. Motte's Abridgement of Phil. Transf. part IV. p. 245. Reid's Abridgement, part III. p. 149. Wiclif has *brenne* and *bryn*. Chaucer. v. *bren*, *Brinne*, &c.

Blake. 68. Black. Chaucer.

Berft. 70. 181. 192. burft. Chaucer. A. S. *beþftan*.

Breth. 71. Air, Steam. MS. Ed. N° 2. hence *brether*, *breather*. Wiclif.

Bron. 74. brown. A. S. *bpun*.

Butter. 81. 91. 92. 160. Boter, MS. Ed. 38. and so *boutry* is Buttery. Lel. Coll. IV. p. 281. *Almonde Butter*. Lel. VI. p. 6. Rabelais, IV. c. 60.

Bynethen. 92. under, beneath. Chaucer. *bineth*.

Bolas. 95. bullace. Chaucer.

Bifore.

- Bifore.** 102. before. Wiclif. Matth. xiv. Chaucer has *biforne*, and *byforne*.
Brafey. a compound fauce, 107.
Ballac broth. 109.
Brymlent. Tart de Brymlent. 167. v. ad loc.
Bloms. 171. Flowers, Bloffoms. Chaucer.
Bothom. 173. bottom. pronounced *bothom* now in the north. Chaucer. bottym, MS. Ed. 48.
Brode. 189. broad. v. abroad.
Bataiwyng. 189. embatteling. qu. if not misread for *bataillyng*. See Chaucer. v. batailed.
Bord. MS. Ed. II. 27. board. Chaucer.
Breyt, breth. MS. Ed. 17. 58. Broth.
Blank Surry. MS. Ed. 29. II. 19. v. Blank Desire.
Bismeus. MS. Ed. 16.

C.

- C.** omitted. v. Cok. v. pluk. v. Pryk. v. Pekok.
 v. Phifik. v. thyk. on the contrary it often abounds, hence, schulle, should; fresch, fresh; dische, dish; schepys, sheeps; flesch, flesh; fysch, fish; scher, cheer, &c. in MS. Ed. v. Gl. to Chaucer. v. schal.
Craftly. Proem. properly, *secundum artem*.
Caboches. 4. alibi. Cabbages. f. Fr. Caboche, Head, Pate.
Caraway. 53. v. Junij Etymolog.
Carvon. 152. carved, cut. Corvyn, MS. Ed. II. 19, 20. cut. *Corue*, i. e. corve, 4. cut. v. ycorve. v. kerve.
Canell. passim. Cinamon. Wiclif. v. Pref.
Cuver. MS. Ed. 56. Cover.
Cumpas. by Cumpas, i. e. Compass, 189. by measure, or round. Lel. Coll. IV. p. 263.
Cool. 6. Cole or Colwort. Belg. *kool*.
Corat. 12. name of a dish.
Culdore. MS. Ed. 25. 27. a Cullender. Span. Coladers.
Casselys. MS. Ed. 28.

Cranes.

- Cranes. 146. *Grues*. v. ad loc.
- Chyballes. 12. Chibolls, 76. young Onions: Littleton. Ital. *Cibolo*. Lat. *Cæpula*, according to Menage; and see Lye.
- Colys. MS. Ed. II. see the Pref.
- Cawdel. 15. 33. Caidell, Contents. See Junius. of Muskels or Muscles, 124. Cawdel Ferry, 41. In E. of Devon's feast it is *Feny*.
- Conynges. 17. Connynges, 25. Coneys, Rabbits.
- Calle. 152. Cawl of a Swine.
- Connat. 18. a marmolade. v. ad loc.
- Clowes. 20. Cloves. v. Pref.
- Canuas, or Canvafs. 178. Fr. *Canevas*. Belg. *Kanefas*.
- Corante. Raysons of Corante. 14. So *Rafyns of Corens*, Northumb. Book, p. 19: *Raifin de Corinthe*. Fr. i. e. of Corinth, whence our Currants, which are small Raisins, came, and took their name. *Corance*, 17. 21. *Corauince*, 50. *Coronse*, MS. Ed. 42. Raisins are called by way of contradistinction *grete Raysons*, 65, 133. See Northumb. Book, p. 11.
- Coronse. v. Corante.
- Chargeant. 192. Stiff. v. ad loc. MS. Ed. writes *Charchant*, 29, 30 *Charghaunt*, 33. *Charchaunt*, 34. *Chariaunt*. i. e. *Charjaunt*, 36. II. 24. *Chariand*. i. e. *Charjand*, 27.
- Comyn. MS. Ed. 39.
- Colure. MS. Ed. 5. to colour.
- Concys. 22. seems to be a kind of sauce. MS. Ed. 6. but the recipe there is different. v. ad N° 25.
- Chanke. MS. Ed. 20.
- Col, Cole. 23. 52. cool. also to strain, 70, 71. alibi. MS. Ed. II. 22. cleared.
- Comyn. MS. Ed. II. 18. come.
- Cowche. 24. 154. lay. MS. Ed. II. 25. Chaucer, v. Couche.
- Cynee. 25. a certain sauce: perhaps the same with Concy. N° 22. Plays in Cynee, 112. Sooles, 119. Tenches, 120. Oysters, 123.

Harys [Hares] in Cmee. MS. Ed. 8. where doubtless we should read Cinee, since in N^o 51 there it is Cyney. It is much the same as *bruet*, for *Sooles in Cynee* here is much the same with *Solys in bruet*. MS. Ed. II. 13.

Chykens. 27. 33. Chicken is a plural itself. but in MS. Ed. 13. it is *Cbekenys* also; and *Chyckyns*. Lel. Coll. IV. p. 1. *Cbeconys* MS. Ed.

Carnel of Pork. 32. v. ad loc.

Corvyn. v. Carvon.

Curlews. 35. not eaten now at good tables; however they occur in archb. Nevill's feast. Lel. Coll. VI. p. 1. And see Northumb. Book, p. 106. Rabelais iv. c. 59. And Earl of Devon's Feast.

Confit, or Confyt. v. Aneys and Colyandre.

Charlet. 39. a dish. v. ad loc.

Chefe ruayn. 49. 166. perhaps of Rouen in Normandy. *rouen* in Fr. signifies the colour we call *roan*.

Crems. 52. for singular Cream. written *Creme*, 85. 183. Crem and Crym, in MS. Ed. 34. II. 24. Fr. *Cresme*, *Creme*.

Cormarye. 53. a dish. qu.

Colyandre. 53. 128. where it is in *Confyt rede*, or red. White is also used for garnish, 59. Celenbpe, A. S. Ciliandro, Span.

Chyryse. 58. a made dish of cherries. v. ad loc.

Cheweryes. 58. Cherries. v. ad loc. and MS. Ed. II. 18. ubi *Chiryres*.

Croton, 60. a dish. v. ad loc.

Crayton. v. Croton.

Cleeve a two. 62. cloven. A. S. cleopan.

Cyrip. 64. Sirrup. v. ad loc.

Chyches. 72. Vetches, v. ad loc.

Chawf. 74. warm. Fr. *Echauffer*, whence Chaucer has *Eschaufe*.

Clat.

- Clat. 78. a dish. qu.
 Chef. Proem. chief. Fr.
 Calwar Salmōn. 98. v. ad loc.
 Compost. 100. a preparation supposed to be always
 at hand. v. ad loc.
 Comfery. 190. Comfrey. v. ad loc.
 Chargeours. 101. dishes. v. ad 126.
 Chyfanne. 103. to be eaten cold.
 Congur. 104. 115. Lel. Coll. VI. p. 6. bis. p. 16.
Cungeri are among the fish in Mr. Topham's MS.
 for the Conger, little used now, see Pennant. III.
 p. 115.
 Coffyns. 113. Pies raised without their lids, 158. 167.
 185. 196. MS. Ed. II. 23. 27. In Wiclif it de-
 notes baskets.
 Comade. 113. Comadore. 188.
 Coūtour. 113. Coverture, Lid of a Pye.
 Codlyng. 94. grete Codelyng, 114. v. ad loc.
 Chawdōn. 115. for Swans, 143. *Swan with Chawdron*.
 Lel. Coll. IV. p. 226. which I suppose may be true
 orthography. So *Swann with Chaudron*. Earl of
 Devon's Feast. And it appears from a MS. of Mr.
 Astle's, where we have among *Sawces*, *Swanne is*
good with Chaldron, that *Chaldron* is a sauce.
 Grome. 131. Pulp, Kernel. Crūmes. 159. Chaucer.
 The Crum is now the soft part of a loaf, opposed
 to the crust.
 Cury. Proem. Cookery. We have assumed it in the title.
 Camelyne. 144. a sauce. an *Canelyne*, from the flour
 of Canel?
 Crudds. 150. 171. Curds, per metathesin, as common
 in the north.
 Crustards. 154. Pies, from the *Crust*. quære if our
Custard be not a corruption of Crustard; Junius
 gives a different etymon, but whether a better, the
 Reader must judge. Crustard of fish, 156. of herbs,

157. and in the Earl of Devon's Feast we have *un Pasce Crusiade*.
 Cryspes. 162. Cryspels. 163. v. ad loc. *Fritter Cris-
 payne*, Lel. Coll. VI. p. 5. which in Godwin de
 Præsul. p. 697. is *Fruter Crispin*.
 Chawfō. 162. Cowfer, 173. a Chafing-dish. Chafer.
 Lel. Coll. IV. p. 302. v. Junius voce *Chafe*.
 Curose. 171. curiously. perhaps from *cure*, to cook.
 Chaucer has *corouse*, curious.
 Clarry. 172. Clary.
 Cotagres. 175. a dish. v. ad loc.
 Cok. 175. a Cock. sic, Lel. Coll. IV. p. 227.
 Chewets. 185. 186. a dish. Rand. Holme, III. p. 78.
 81, 82. Birch, Life of Prince Henry, p. 458.
 Comadore. v. Comade.
 Chafilet. 189. v. ad loc.
 Christen. Proem. Christian.

D.

- Do. 1, 2. put, cause. MS. Ed. 2. 12. Chaucer. *make*.
 56. done, 48. So Chaucer has *do* for *done*.
 Dof. do off. 101.
 Draw. drawn 2. strained. hence 3. 20. 23. *drawe the
 grewel thurgh a straynour*.
 To boil. 2. 17. as, *drawe hem up with gode brothe*.
 also 51. 74.
 To put, 14. 41.
 To make. 28. 47. as, *draw an Almande mylke*.
 Dee. 152. singular of Dice, the Fr. Dè. v. quare.
 Drepee. 19. a dish. qu.
 Dates. 20. 52. 158. the fruit.
 Dyfsh. 24. dish.
 Dessorre. 37. v. Blank desire.
 Doust. 45. alibi Dust.

Dowhz,

- Dowhz. 50. Dowh. 92. Dow. MS. Ed. II. 29.
 Dough, Pafte. A. S. *ḡah*.
 Douce Ame. 63. quasi a delicious dish. v. Blank Desire.
 Drope. 67. drop. to baste. MS. Ed. 28.
 Dorry. Sowpes dorry, 82. Sops endorfed. from *endore*,
 187. MS. Ed. 42. II. 6. vide ad 174.
 Deel. 113. 170. part, some. v. Sum. Chaucer,
 Dicayn. 172. v. ad loc.
 Dokks. as *Sowre Dokks*, 173. Docks.
 Dorryle. v. Poīe.
 Daryols. 183. a dish. A Custard baked in a Crust.
 Hear Junius, v. Dairie. 'G. *dariele* dicitur libi
 'genus, quod iisdem Gallis alias nuncupatur *laic-*
 '*teron* vel *flan de lait*.'
 Desne. v. Blank Desire.
 Desire. v. Blank.
 Dreffit. 194. dressed. dresse. MS. Ed. 15. et passim.
 Chaucer in voce. hence ydreffy. MS. Ed. II. 18.
 Dyfis. MS. Ed. 15. dice. v. quare.
 Demembre, dimembre. MS. Ed. 31. dismember.
 Dows, douze. MS. Ed. 50. II. 21.
 Drong. MS. Ed. 54. drunk.

E.

- E. with *e* final after the consonant, for *ea*, as brede,
 bread; benes, beans; bete, beat; breke, break;
 creme, cream; clere, clear; clene, clean; mede,
 mead; mete, meat; stede, stead; whete, wheat;
 &c.
 E with *e* final after the consonant, for *ee*, as betes,
 beets; chese, cheese; depe, deep; fete, feet;
 grene, green; nede, needful; fwete, sweet.
 Endorre. MS. Ed. 42. endorse.
 Ete. 103. eat. *eten*, 146. eaten. *etyn*. MS. Ed. 3. A. S.
 etan. MS. Ed. 48. oat.

Enforse.

Enforse. MS. Ed. II. 20. seasoned.

Erbes. 7. herbs; *herbes*, 63. *erbys*, 151. Eerbis, 157.

Eyren, and Ayren. 7, 8. 15. Eyryn, MS. Ed. 1. Eggs.

‘a merchant at the N. Foreland in Kent asked for
‘eggs, and the good wyf answered, that she coude
‘speak no Frenshe — another sayd, that he wolde
‘have *eyren*, then the good wyf sayd that she un-
‘derstood hym wel.’ Caxton’s Virgil, in Lewis’
Life of Caxton, p. 61. who notes ‘See Sewel’s
‘Dictionary, v. *Ey*.’ add, Urry’s Chaucer. v. Aye
and Eye. Note here the old plural *en*, that *eggs* is
sometimes used in our Roll, and that in Wiclif *eye*,
or *ey* is the singular, and in the *Germ*. See Chaucer.
v. *Aie*, and *Ay*.

Fowts. 6. v. ad loc.

Egurdouce. 21. v. ad loc. of Fyshe, 133. Egge dows,

MS. Ed. 50. malè. Egerduse. *ibid*. II. 1. Our N^o

58, is really an Eagerdouce, but different from this

here. A Seville Orange is Aigre-douce. Cotgrave.

Efy. 67. easy. eselich, 113. easily. Chaucer.

Eay. 74. 173. any.

Elena Campana. 78. i. e. Enula Campana, *Elecampane*.

Erbowle. 95. a dish. v. ad loc.

Erbolat. 172. a dish. v. ad loc.

Eerys, Eris. 177. 182. 55. Ears. *Eyr*. MS. Ed. 44.

Chaucer has *Ere* and *Eris*.

Elren. 171. Elder. *Eller*, in the north, without *d*.

Erne. 174. qu.

Euarund. MS. Ed. 3.

Eelys. 101. Eels, *Elys*, *Helys*. MS. Ed. II. 15. 24.

Elis. Chaucer.

F.

Forced. 3. farced, stuff. we now say, *forc'd-meat*,
yfarced, 159, 160. *enforced*. MS. Ed. II. 20. *fors*,

170. called *fars*, 150. it seems to mean *season*,
N^o 4.

Mixt. 4. where potage is said to be *forced* with
powdō-douce.

Fort. passim. strong. Chaucer.

Fressee. MS. Ed. 47.

Fenkel. 6. 77. *Fenel*, 76. 172. *Fenell*, 100. Fennel.

Germ. Venikol. Belg. Venckel.

Fōme. Proem. 95. forme.

Funges. 10. Mushrooms, from the French. Cotgrave.

Holme III. p. 82. The Romans were fond of them.

Fesants. 20. 35.

Fynelich wel. 192. very wel, constantly.

Fro. 22. MS. Ed. 56. Chaucer. from. So therfro. 53.

Lel. Coll. IV. p. 266. Chaucer.

Fleysch. 24. Fleish, 37. Flesh, A. S. flærc. Germ.
Fleisc.

Fēneboyles. MS. Ed. II. 22.

Fyletts. 28. Fillets.

Florish and Flō. 36. 38. 40. Garnish. Lel. Coll. VI.
p. 17. 23. Chaucer. v. Floure.

Foyles. 49. rolled Paste. *Foyle of dowbz*, 50. 92. et
per se, 148. 153. *Foile of Paste*, 163. Leaves of
Sage, 161. Chaucer. v. ad 175. hence Carpe in
Foile. Lel. Coll. IV. p. 226. *a Dolphin in Foyle*,
a suttletie. VI. p. 5. *Lyng in Foyle*, p. 16. *Cunger*.
Ibid. *Samon*. Ibid. *Sturgen*. p. 17. et v. p. 22.
N. B. Foyle in these cases means Paste.

Fars. v. forced.

Fle. 53. flea, flaw. MS. Ed. II. 33. flawe, flein, flain,
flawed. 10. 13. 15.

Fonnell. 62. a dish.

Frot. MS. Ed. II. 17. rub, shake, *frote*, Chaucer.

Feyre. 66. MS. Ed. II. 18. 22. *Feir*. Chaucer. Fair.

Ferthe. 68. Fourth. hence Ferthing or Farthing.

Furmente. 69. 116. *Furmenty*. MS. Ed. 1. *Formete*.

Ibid. 48. *Formenty*, Ib. II. 30. from Lat. *Frumen-*
tum,

- tum*, per metathesin; whence called more plausibly *Frumity* in the north, and *Frumetye* in Lel. Collect. IV. p. 226. VI. p. 5. 17. 22. but see Junius, v. *Formetie*.
- Frenche*. 73. a dish. v. ad loc.
- Fest*. MS. H. 18. Feast. Chaucer.
- Fygey*. 89. because made of Figs. *Fygs* drawn. 103. MS. Ed. II. 3.
- Found*. 93. mix. dissolve, 193. fond. 188. v. y fonded. *Lye*, in Junii Etym. v. *Founder*.
- Fete*. 102. Chaucer. *Fet*, MS. Ed. 44. *Feet*.
- Flaumpeyhs*. 113. 184.
- Ferst*. MS. Ed. II. 30. *Firft*.
- Fanne*. 116. to fan or winnow. A. S. *fañn*, *Vannus*.
- Frytō*. 149, 150, 151. *Fruturs*. MS. Ed. 19. 40.
- Fritters*. *Fruter*, Lel. Coll. IV. p. 227. *Frytor*. VI. p. 17.
- Flaunne*. 163. *Flownys*. MS. Ed. II. 27. Fr. *Flans*, *Custards*. Chaucer. v. *Slaunnis*. Et v. *Junium* voce *Flawn*.
- Feel*. 168. hold, contain. perhaps same as *feal*, occultare, abscondere, for which see Junii Etymol.
- Fuyr*. 188. Fire. *Fyr fort*. 192. a strong Fire. *Fere*; Chaucer. *Fyer*, Lel. Coll. IV. p. 296; Belg. *Vuyr*. *Fere*. MS. Ed. 58.
- Ferry*. v. *Cawdel*.
- Flowr*, *Flowre*. MS. Ed. 2. 19. *Flour*.
- Fronchemoyle*. MS. Ed. 15.
- Froys*. MS. Ed. 18. *Fraise*.
- Farfure*. MS. Ed. 28. *stuffing*.
- Forfy*. MS. Ed. 38. *season*.

G.

- Gronden*. 1. 53. ground or beaten. *to grynde* is to cut or beat small. 3. 8. 13. for compare 14. *ygrōnd* 37. 53. 105. to pound or beat in a mortar. 3. MS. Ed. 5.
- Gode;

Gode. N^o 1. alibi. good, strong. Chaucer. *god*, MS. Ed. *paffim*.

Grete. mynced. 2. not too small. *gretust*, 189. greatest. *gret*, MS. Ed. 15. and Chaucer.

Gourdes. 8. Fr. *gouhourde*.

Gobettes. 16. 62. Gobbettys, Gobettis. MS. Ed. 9. alibi. Chaucer. *Gobbins*, Holme III. p. 81, 82. large pieces. Wiclif. Junii Etym.

Grees. 17. 101. Grece, 18. alibi. MS. Ed. 8. 14. 32. alibi. whyte Grece, 18. Fat, Lard, Conys of high Grece. Lel. Coll. IV. p. 226. qu.

Gravey. 26, 27. *Grave*. MS. Ed. II. 20. *Gravy*. Lel. Coll. VI. p. 10.

Galyntyne. 28. 117. a preparation seemingly made of Galingale, &c. 129. and thence to take its name. See a recipe for making it, 138. as also in MS. Ed. 9. Bread of Galyntyne, 94. Soupes of Galyntyne, 129. Lampervery in Galantine. Lel. Coll. IV. p. 226. VI. p. 22. Swanne, VI. p. 5.

Garlete and Garlec. 30. 34. Garlick. A. S. *garpleac*.

Grapes. 30. 34.

Galyngale. 30. the Powder, 47. the long-rooted Cyperus. Gl. to Chaucer. See Northumberland Book, p. 415.

Gleyr̃. of Ayreñ. 59. the white, from Fr. *glaire*. Chaucer. *Lear* or *Leir* of an Egg. Holme interprets it *the White beaten into a foam*.

Goon. 59. MS. Ed. 1. go. Belg. *gaen*.

Gylofre. 65. Gelofre. MS. Ed. 27. cloves; for see N^o 30, 31. 40. there; from Gr. *καρυόφυλλον*.

Gyngawdry. 94. a dish.

Grave. MS. Ed. II. 20. Gravey.

Gele. 101, 102. Jelly. Fr. *Gelée*.

Gawdy Grene. 112. perhaps, Light Green.

Gurnards. 115.

Greynes de Parys. 137. and so Chaucer, meaning *Greynes de paradis*, or greater Cardamoms. See Dr.

Percy on Northumb. Book, p. 414. Chaucer has
Greines for *Grains*. and Belg. Greyn.
 Grate. 152. v. i or y grated.
 Gastbon. 194. f. *Gastbon*, quasi *Wastbon*, from *Wastel*
 the finest Bread, which see. Hence the Fr. Gasteau.
 Gyngynyr, Gyngenyr, Gyngyner, Gyngener. MS. Ed.
 3, 4. 13. 24. Ginger. Gyngyner-bred, 32.
 Grotys. MS. Ed. II. Oat-meal Grotes, i. e. Grits.
 Grydern, Grydeſ, Gredern. MS. Ed. 25. 44. II. 11.

H.

H. for *th*, as hem, them; her, their; passim. *Hare*,
 121. Chaucer. Wiclif. It is sometimes omitted;
 as *wyt* and *wyte*, white. Sometimes abounds, as
schaldyd. MS. Ed. 7. 11. scalded. v. *Thowehe*.
 Hye. Proem. high. *by*, MS. Ed. 44. A. S. Heah.
 Hē. 1, 2. i. e. hem; them. Lye in Junii Etym.
 Hulle. 1. a verb, to take off the husk or skin. Lit-
 tleton. Hence Hulkes, Husks or *Hulls*, as 71.
Holys, MS. Ed. 1. Sax. helan, to cover. v. Lye in
 Junii Etym. v. Hull.
 Hulkes. v. Hulle.
 Hewe. 7. cut, mince. *yhewe*, 12. minced. hewn. MS.
 Ed. 6. 9. *bewin*, Chaucer. A. S. hepyan.
 Hakke. 194. MS. Ed. 23. hack, bruise. Junii Etym.
 v. hack. MS. Ed. has also *bak* and *bac*.
 Hebolace. 7. name of a dish.
 Herdeles. MS. Ed. 56. Hurdles.
 Hennes. 17. 45. including, I presume, the whole
 species, as *Malard* and *Pekok* do below.
 Hool. 20. 22. alibi. *hole*, 33. 175. *hoole*, 158. whole.
 Chaucer has hole, hool, and hoolich; and Wiclif,
hole and *bool*. MS. Ed. has *bol* and *hole*.
 Hooles. 162. Holes.

Holfomly.

- Holfomly. Proem. wholesomely.
 Herthe. MS. Ed. 57. Earth.
 Hit. 20. 98. 152. it. hytt. Northumb. Book, p. 440.
Hit, Gloss. Wiclif. in Marg. A. S. hrt.
 Hoot. 21. alibi. hot.
 Hares. 23.
 Hoggepot. 31. v. ad loc.
 Hochee. 34. hachè, Fr. but there is nothing to intimate cutting them to pieces.
 Hersyve. MS. Ed. II. 2. Hair-sieve. *ber* is *bair* in Chaucer.
 Helde. 50. 154. throw, cast, put. v. 189. *Heelde*, poured, shed. Wiclif. and Lye in Junii Etym. v. Held.
 Holde. 189. make, keep. MS. Ed. II. 32, 33.
 Hawtheen. 57. Hawthorn. Junius, v. Haw.
 Hatte. 59. bubling, wallop. quasi *the hot*, as in Chaucer. from A. Sax. hatt.
 Hong. 67. hing, or hang. Chaucer. MS. Ed. 48.
 Honde. 76. hand. Chaucer. So in Derbyshire now.
 Heps. 84. Fruit of the Canker-rose. So now in Derbyshire, and v. Junius, voce *Hippes*.
 Hake. 94. 186. a Fish. v. ad loc.
 Hilde. 109. to skin, from to hull. to scale a fish, 119. vide 117. 119. compared with MS. Ed. II. 13.
 Herons. 146. MS. Ed. 3. Holme, III. p. 77, 78. but little used now. Heronfew. Lel. Coll. IV. p. 226. *Heronshawe*. VI. p. 1. Heronsews. Chaucer. The Poulterer was to have in his shop *Ardeas five airones*, according to Mr. Topham's MS. written about 1250. And *Heronns* appear at E. of Devon's Feast.
 Holke. 173. qu. hollow.
 Hertrowee. 176. a dish. *Hert* is *the Hart* in Chaucer. A. S. heort.
 Hi. MS. Ed. 27. they.
 Hevyd. MS. Ed. 21. v. ad loc.
 Hom. MS. Ed. 56. Home.

I.

- I. 2. for e. Proem. So *ith* for *eth*. Ibid.
 i. 30. et sapius. in. *inne*, 37. alibi.
 Jushell. 43. a dish. v. ad loc.
 Is. plur. for es. 52. 73. Proem. Nomblys. MS. Ed.
 12. Nombres. v. Pees. Rosys, 177, Roses.
 I. for y. v. y.
 Iowtes. v. Eowtes.
 Irne. 107. *Iren*, Chaucer. and the Saxon. Iron.
 Juys. 118. 131. *Jus*, MS. Ed. II. 17. the Fr. word,
Ieuse, Chaucer.

K.

- Kerve. 8. cut. *kerf*, 65. MS Ed. 29. v. carvon, and
 Chaucer, voc. Carfe, karft, kerve, kerft.
 Kydde. 21. Flesh of a Kid. Kedys. MS. Ed. 13. Kids.
 Keel. 29. 167. 188. MS. Ed. 1. Gl. to Chaucer and
 Wiclif, to cool.
 Kyt. 118. alibi. MS. Ed. 19. *ket*, Ibid. II. 15. to cut,
kyted, cut. Lel. Coll. IV. p. 298. Chaucer. v. *Kitt*.
 Keintlick. v. queintlick.
 Kyrnels. 189. a species of battlements, from *kernellare*;
 for which see Spelman, Du Fresne, and Chaucer.
 Kever. MS. Ed. 2. cover.
 Kaste, keft. MS. Ed. 6. 10. cast. v. ad loc.
 Kow. MS. Ed. 38. Cow.

L.

- L. for ll. MS. Ed. saepe.
 Lat. 9. 14. alibi. MS. Ed. 1, 2. Let. Chaucer. Belg.
laten. *latyn*. MS. Ed. II. 9. *let*.

Lire,

Lire, and Lyre. 3. 14. 45. MS. Ed. sæpe. the fleshy part of Meat. A. S. lipe. See Lyre in Junii Etymol. Also a mixture, as *Dough of Bread and raw Eggs*, 15. hence 'drawe a Lyre of Brede, 'Blode, Vyneg, and Broth,' 25. So *Lyð* and *Layð*. 11. 31. all from *lye*, which see. Lay seems to mean *mix*, 31. as *layour* is mixture, 94.

Lye it up. 15. to mix; as *alye*, which see.

Leke. in sing. 10. 76. Leeks.

Langdebef. 6. an herb. v. ad loc. *Longdobeeff* Northumberland Book. p. 384. Buglofs.

Lytel. 19. passim. *Litul* and *litull*, 104. 152. 'a litel 'of Vynegar,' 118. of Lard, 152.

Loseyns, Losyns. 24. 92. on fish-day, 128. a Lozenge is interpreted by Cotgrave, 'a little square Cake of preserved herbs, flowers, &c.' but that seems to have no concern here. *Lozengs*. Lel. Coll. IV. p. 227.

Lyche. 152. like. *lich*i. Wiclif. *lich*. Chaucer. *ylch*. Idem.

Lombe. 62. Lamb. hence Wiclif, *Lomberen*, Lambs. Chaucer, and Germ.

Leche Lombard. 65. from the country doubtless, as the mustard, N° 100. See also Lel. Coll. VI. p. 6. 26. *Leches*. MS. Ed. 15. are Cakes, or pieces. Rand. Holme makes *Leach*, p. 83. to be 'a kind 'of Jelly made of Cream, Ising-glass, Sugar, and 'Almonds, &c.' The *Lessches* are fried, 158. v. yleeshyd. *Leyse Damask*. Lel. Coll. IV. p. 226. *Leche baked*. VI. p. 5. *Partricbe Leiche*. Ibid. *Leche Damask*. Ibid. See also, p. 10. *Leche Florentine*, p. 17. *Leche Comfort*. Ibid. *Leche Gramor*. Ibid. *Leche Cypres*, p. 26. which in Godwin de Præsul. p. 697. is *Sipers*, malè.

Lete Lardes. 68. v. ad loc.

Lave. 76. wash.

Leyne. 82. a Layer.

Lewe

- Lewe water. 98. Lews water, MS. Ed. II. 10. warm;
see Gloss. to Wiclif. and Junius. v. Lukewarm.
- Lumbard Mustard. 100. from the country. v. Leche.
how made, N^o 145.
- Lef. MS. Ed. 56. leave. *Lefe*, Chaucer.
- Lite. 104. a few, *alite*, as they speak in the North.
Chaucer, v. Lite, and Lyte, and Mr. Lye in his
Junius.
- Laumpreys. 126. Lampreys. an Eel-like Sea Fish.
Pennant, Brit. Zool. III. p. 68.
- Laumprons. 127. the *Pride*. Pennant, Ibid. p. 61.
See Lel. Coll. VI. p. 6. 17. bis 23. Mr. Topham's
MS. has *Murenulas five Lampridulas*.
- Looches, Loches. 130. 133. the fish.
- Lardes of Swyne. 146. i. e. of Bacon. hence *lardid*,
147. and *Lardons*. MS. Ed. 3. 43. from the Fr.
which Cotgrave explains *Slices of Lard*, i. e. Bacon,
vide ad 68.
- Loreñ tr. MS. Ed. 55. Laurel tree. Chaucer.
- Lyuōs. 152. Livers. A. S. lȳpēp.
- Led. MS. Ed. 56. carry. *lide*, Chaucer.
- Lenton. 158. Lent.
- Lyng. 159. longer. Chaucer has *lenger* and *lengir*.
v. Lange.
- Lopustter, Lopister. MS. Ed. II. 7. 16. v. Junii
Etymolog.
- Lust. as, hym lust. Proem. he likes. Chaucer. v. Left.
- Lewys. MS. Ed. 41. Leaves. *Lefe*, Chaucer. v. Lef.
- Lie. Liquor. Chaucer. MS. Ed. 48.
- Ley. MS. Ed. 6. lay.
- Lefe, les. MS. Ed. 14. II. 7, 8. pick. To *leafe*, in Kent,
is to glean.

M.

- Make. 7. MS. Ed. 12. 43. II. 12. to dress. *make forth*,
102. to do. MS. Ed. II. 35.

Mönchelet.

Monchelet. 16. a dish.

Mylk, Melk. MS. II. 30. Milk of Almonds, I. 10. 13. alibi.

Moton. 16. MS. Ed. I. Mutton. See Lel. Coll. IV. p. 226. Flemish. *Motoen*.

Mawmenee. 20. 193. a dish. v. ad loc. how made, 194. *Mamane*. Lel. Coll. IV. p. 227. Mamonie. VI. p. 17. 22. royal, 29. Manmene. MS. Ed. 29, 30. *Mamenge*. E. of Devon's Feast.

Mortereleys. v. Mortrews.

Medle. 20. 50. alibi. to mix. Wiclif. Chaucer.

Messe. to messe the dyfshes, 22. messe forth, 24.

Morre. 38. MS. Ed. 37. II. 26. a dish. v. ad loc.

Mortrews. 45. *Mortrews blank*, 46. of fish, 125. *Mortereleys*, MS. Ed. 5. where the recipe is much the same. 'meat made of boiled hens, crumbed bread, 'yolk of eggs, and safron, all boiled together,' Speght ad Chaucer. So called, says Skinner, who writes it *mortress*, because the ingredients are all pounded together in a mortar.

Moscels. 47. Morsels. Chaucer has *Morcills*. Moscels is not amiss, as *Mossil* in Chaucer is the muzzle or mouth.

Mele. 67. A. S. and Chaucer. Meat. *Meetis*, Proem. Meats. It means also *properly*, MS. Ed. II. 21. Chaucer.

Myng. 68. MS. Ed. 30. *ming*, 76. *meng*, 127. 158. MS. Ed. 32. Chaucer. to mix. So *mung*, 192. is to stir. Wiclif. v. Mengyng. A. S. *mengan*.

Morow. at Morow. 72. in the Morning. MS. Ed. 33. a Morrow, Chaucer. on the Morow. Lel. Coll. IV. p. 234.

Makke. 74. a dish.

Meel, Mele. 86. 97. Meal. *Melis*, Meals. Chaucer. Belg. *Meel*.

Macrows. 62. Maccharone. vide ad locum.

Makerel. 106.

Muskles,

- Muskles, Muskels. 122. Muscles. A. S. *muscule*.
 Malard, Maulard. 141. meaning, I presume, both
 sexes, as ducks are not otherwise noticed. Holme,
 III. p. 77. and Mr. Topham's MS.
 Mylates, whyte. 153. a dish of pork, 155.
 Myddell. 170. midle. *myddes*. 175. the same.
 Mawe. 176. Stomach of a Swine. Chaucer. Junii
 Etym.
 Moold. 177. Mould.
 Maziozame. 191. Marjoram. See the various ortho-
 graphs in Junius, v. Majoram.
 Male Marrow. 195. qu.
 Moyle. v. Ris. v. Fronchemoyle.
 Mulberries. 99. 132. v. Morree.
 Myce, myse. MS. Ed. 8. 15. mince. myed. II. 19.
 minced. ymyed, 35. for ymyced. myney, II. 3.
 myneyd, II. 1.
 Mo. MS. Ed. 38. more. Chaucer.
 Maner. of omitted. MS. Ed. 45. 47, 48. II. 2. 28.
 Mad, ymad. MS. Ed. II. 9. made.
 Mychil. MS. Ed. 48. much. Chaucer. v. moche. Ju-
 nius v. mickel.
 Myntys. MS. Ed. II. 15. Mint. *Myntys*, Brit.

N.

A Noft. 1. *crasis* of *an Ofte*, or Kiln; frequent in
 Kent, where *Hop-ofte* is the kiln for drying hops.
 'Ooft or East: the same that kiln or kill, Somers-
 setshire, and elsewhere in the west,' Ray. So
Brykboft is a Brick-kiln in Old Parish-Book of *Wye*
 in Kent, 34 H. VIII. 'We call *est* or *ost* the place in
 'the house, where the smoke ariseth; and in some
 'manors *austrum* or *ostrum* is that, where a fixed
 'chimney or flew anciently hath been,' Ley, in
 Hearne's Cur. Disc. p. 27. *Manners* here means, I
 suppose,

suppose manor-houses, as is common in the north. Hence *Haister*, for which see Northumb. Book, p. 415. 417. and Chaucer. v. *Esttris*.

Noumbles. 11. 13. Entrails of any beast, but confined now to those of a deer. I suspect a crasis in the case, quasi *an Umble*, singular for what is plural now, from Lat. *Umbilicus*. We at this day both say and write *Umbles*. *Nombles*, MS. Ed. 12. where it is *Nomblys of the venyson*, as if there were other *Nomblys* beside. The Fr. write *Nombles*.

Non. 68. no. Chaucer. A. S. nan.

Nyme. 114. take, *recipe*. Sax. niman. Chaucer. used in MS. Ed. throughout. See Junius. v. Nim.

Notys. 144. Wallenotes, 157. So *Not*, MS. Ed. II. 30. Chaucer. Belg. *Note*.

Nysebek. 173. a dish. quasi, nice for the *Bec*, or Mouth.

Nazt, nozt. MS. Ed. 37. not.

O.

Oynons. 2. 4. 7. Fr. Oignons. Onions.

Orage. 6. Orache.

Other, oother. 13, 14. 54. 63. MS Ed. sæpe. Chaucer. Wiclif. A. S. *oþer*. or.

On, oon. 14. 20. alibi. in. as in the Saxon. *One* MS. Ed. 58. II. 21. Chaucer.

Obleys. 24. a kind of Wafer. v. ad loc.

Onys. MS. Ed. 37. once. *ones*, Chaucer. v. *Atones*, and *ones*.

Onoward, onaward. 24. 29. 107. onward, upon it.

Of. omitted, as powder Gynger, powder Gylofre, powder Galyngale. abounds, v. Lytel.

Oot. 26. alibi. Oat. Oryn. MS. Ed. II. Oaten.

Opyn. MS. Ed. 28. open.

Offall. 143. *Extā*, Giblets.

T

Oystryn.

Oystryn. MS. Ed. II. 14. Oyfters.

Of. Proem. by.

Ochepot. v. Hochepot.

Ovene. 1. Oven. A. S. open. Belg. Oven. *Owyn*,
MS. Ed. II. 16.

Olyve, de Olyve, Olyf, Dolyf, MS. Ed. Olive.

Owyn. MS. Ed. 22. own.

P.

Plurals increase a syllable, Almandys, Yolkys, Cranys,
Pecokys, &c. So now in Kent in words ending in
st. This is Saxon, and so Chaucer.

Plurals in *n*, Pisyn, Hennyn, Appelyn, Oystrin.

Powdō douce. 4. Pref.

Powdō fort. 10, 11. v. Pref.

Pasturnakes. 5. seems to mean *Parfnips* or Carrots,
from *Pastinaca*. *Pasternak of Rajens*. 100. of Ap-
ples, 149. means Pastes, or Paties.

Perfel. 6. 29. alibi. *Persele* MS. Ed. II. 15. Fr. *Perfil*.
Parsley. Parcyle. MS. Ed. 32.

Pyke, pike. 18. 76. pick. Chaucer. v. Pik.

Pluk. 76. pluck, pull. A. S. pluccian.

Pellydore. 19. v. ad loc.

Peletour. 104. v. ad 19.

Paast. MS. Ed. II. 29. Paste.

Potell. 20. Pottle.

Pynes. 20. alibi. v. Pref.

Pecys. 21. alibi. *Pece*, 190. *Pecis*, MS. Ed. 12.
Chaucer. Pieces, Piece. 1.

Pep. 21. 132. MS. Ed. 16. has *Pepyr*. Pip. 140. 143.
MS. Ed. 9. *Pepper*. A. S. peopon and pipon.

Papdele. 24. a kind of sauce. probably from *Papp*, a
kind of *Panada*.

Pise, Pisyn. MS. Ed. 2. Pease.

Peers.

- Peers. 130. 138. *Pers*, 167. Perys, MS. Ed. II. 23.
 Pears. Pery, a Pear tree, Chaucer.
 Possynet. 30. 160. a Posnet.
 Partruches. 35. 147. *Partyches*, Contents. Partridges.
Perteryche. E. of Devon's Feast.
 Panne. 39. 50. a Pan. A. S. Panna.
 Payndemayn. 60. 139. where it is *pared*. Flour. 41.
 162. 49. white Bread. Chaucer.
 Par. MS. Ed. 19. pare.
 Peions. 18. 154. Pigeons. If you take *i* for *j*, it answers to modern pronunciation, and in E. of Devon's Feast it is written *Pejonns*, and *Pyjonns*.
 Pynnonade. 51. from the Pynes of which it is made.
 v. Pynes. *Pynade* or *Pivade*. MS. Ed. II. 32.
 Pryk. 53. prick.
 Pestels. 56. Legs. We now say *the Pestels of a lark*.
 of ven'son, Lel. Collect. IV. p. 5. Qu. a corruption of *Pedestals*.
 Payn foindew. 59. *fonderw*, Contents, v. ad loc.
 Peskodde. 65. Hull or Pod of Pease, used still in the North. v. Coddis in Wiclif, and Coddies in Junii Etymolog.
 Payn Ragōn. 67. a dish. qu.
 Payn puff, or puf. 196. *Payne puffle*. E. of Devon's Feast.
 Pownas. 68. a colour. qu. v. Preface.
 Porpays, Porpeys. 69. 108. salted, 116. roasted, 78.
Porpus or Porpoise. *Porpecia*, Spelm. Gl. v. Geaspecia, which he corrects *Seaspecia*. It is surprising he did not see it must be *Graspecia* or *Craspiscis*, i. e. *Gros* or *Crassus Piscis*, any large fish; a common term in charters, which allow to religious houses or others the produce of the sea on their coasts. See Du Cange in vocibus. We do not use the Porpoise now, but both these and Seals occur in Archb. Nevill's Feast. See Rabelais, IV. c. 60. and I conceive that the *Balæna* in Mr. Topham's MS. means the Porpus.
 Perrey. 70. v. ad loc.

Pesōn. 70, 71. *Pise, Pisyfyn*. MS. Ed. 2. Pease. Brit.
Pyfen.

Partye. 71. *a partye*, i. e. some. MS. Ed. 2. Chaucer.

Porrestes. 76. an herb. v. ad loc.

Purslarye. 76. Purslain.

Pochee. 90. a dish of poached Eggs. v. Junius, voce
Poach.

Powche. 94. Crop or Stomach of a fish. *Paunches*,
114, 115.

Pyke. 101. the fish. v. ad loc.

Plays. 101. 103. 112. Plaife; the fish. *Places*, Lel.
Coll. VI. p. 6.

Pelettes. 112. Balls, Pellets, Pelotys. MS. Ed. 16.

Paunch. v. Powche.

Pennie. 116. a Feather, or Pin, MS. Ed. 28. Wiclif.
v. Pennes.

Pekok. 147. Peacock. *Pekokys*, MS. Ed. 4. where
same direction occurs. Pekok. Lel. Coll. IV, p. 227.

pfle. 150. to press, Chaucer.

Pyner. 155. qu. v. Pref.

Prunes. 164. Junius in v. *Prunes and Damysfyns*. 167.
Prunes Damysfyns. 156. 158. *Primes*, 169. should
be corrected *Prunes*. *Prunys*, MS. Ed. II. 17.
Prognés. Lel. Coll. VI. p. 17. *Prune Orendge*,
an Orange Plumb, p. 23. *Prones*, Northumb. Book,
p. 19. plant it with Prunes, 167. stick it, Lel.
Coll. VI. p. 5. 16. 22. As the trade with Damaf-
cus is mentioned in the Preface, we need not
wonder at finding the Plumbs here.

Primes. v. Prunes.

Prews of gode past. 176. qu.

Potews. 177. a dish named from the pots used.

Pety puant. 195. *Petypanel, a marchpayne*. Lel. Coll.
VI. p. 6.

Parade hole parade. 195. qu.

Plater. MS. Ed. II. 9. Platter,

Puff. v. Payn.

Phisik. Proem. Physick.

Pom̄egarnet. 84. Pougarnetts, MS. Ed. 39. Powmis
 gernatys. Ibid. 27. Pomgranates, per metathesin.
 Penche. MS. Ed. 36.
 Partyns. MS. Ed. 38. Parts.
 Pommedorry. MS. Ed. 42. Poundorroge, 58. *Pomes
 endoryd.* E. of Devon's Feast.
 Pommys morles. MS. Ed. II. 3.
 Porreyne. MS. Ed. II. 17. Porrey Chapeleyn, 29.

Q.

Quare. 5. It seems to mean to quarter, or to square,
 to cut to pieces however, and may be the same as
 to *dyce*. 10. 60. Dice at this time were very
 small: a large parcel of them were found under the
 floor of the hall of one of the Temples, about
 1764, and were so minute as to have dropt at times
 through the chinks or joints of the boards. There
 were near 100 pair of ivory, scarce more than two
 thirds as large as our modern ones. The hall was
 built in the reign of Elizabeth. To *quare* is from
 the Fr. quarrer; and *quayre* or *quaire*, subst. in
 Chaucer, Skelton, p. 91. 103. is a book or pam-
 phlet, from the paper being in the quarto form.
 See Annal. Dunstap. p. 215. Ames, Typ. Antiq.
 p. 3. 9. Hence our quire of paper. The later
 French wrote *cabier*, *cayer*, for I presume this may
 be the same word. Hence, *kerve hem to dyce*, into
 small squares, 12, *Dyfis*, MS. Ed. 15.

Quybibes. 64. Quibibz. MS. Ed. 54. alibi. Cubebs.
 Quentlich. 162. keyntlich, 189. nicely, curiously.
 Chaucer. v. *Queintlie*.

Quayle. 162. perhaps, cool. it seems to mean fail or
 miscarry. Lel. Coll. VI. p. 11. sink or be dejected,
 p. 41. See Junius, v. Quail.

Queynchehe. 173. f. queynch. but qu.

R.

R.

- R. and its vowel are often transposed. v. Bryddes, brēnyng, Crudds, Pomēgarnet, &c.
- Rapes. 5. Turneps. Lat. *Rapa*, or *Rapum*. vide Junium in voce.
- Ryfe. 9. 194. Rys, 36. alibi. MS. Ed. 14. Ryys, 192. the Flower, 37. Rice. Fr. Ris. Belg. Riis.
- Roo. 14. Roe, the animal.
- Rede. 21. alibi. red. A. S. peað.
- Roost. 30. alibi. rowsted, 175. substantive, 53. to rost. Belg. roosten.
- Rether. MS. Ed. 43. a beast of the horned kind.
- Ramme. 33. to squeeze. but qu.
- Reñyns. 65. perhaps, *rennyng*, i. e. thin, from *renne*, to run. Leland Itin. I. p. 5, 6. alibi. Skelton, p. 96. 143. alibi. indeed most of our old authors. Lel. Coll. IV. p. 287, 288. Chaucer.
- Ruayn. v. Chese.
- Rape. 83. a dish with no turneps in it. Quære if same as *Rapil*, Holme III. p. 78. Rapy, MS. Ed. 49.
- Resmolle. 96. a dish. v. ad loc.
- Ryal. 99. *ryallest*. Proem. royal. Lel. Coll. IV. p. 250. 254. VI. p. 5. bis. 22. Chaucer. v. Rial.
- Rote. 100. Root. *Rotys*, MS. Ed. 32. Chaucer. Junius, v. Root.
- Roo Broth. MS. Ed. 53.
- Roche. 103. the fish. Lel. Coll. VI. p. 6.
- Rygh. 105. a fish. perhaps the Ruffe.
- Rawnes. 125. Roes of fish. *Lye* in Junius. v. Roan.
- Rest. MS. Ed. rustied, of meat. Restyn, restyng. N° 57. Rustines. Junius. v. Restie.
- Rasyols. 152. a dish. *Ranfoles*. Holme III. p. 84.
- Reyn. MS. Ed. 57. Rain. Chaucer.
- Ryshews. 182. name of a dish. qu.
- Rew de Rumsey. MS. Ed. 44.

Ryne hem on a Spyt. 187. run them on a spit.
 Rofty. MS. Ed. 44. roft.
 Roñde. 196. round. French.
 Rosee. 52. a dish. v. ad loc.
 Resens. 100. Raysons, 114. Raisins. used of Currants,
 14. v. ad loc. *Reyson*s, *Reysins*. MS. Ed. II. 23. 42.
Rassens Pottage, is in the second course at archp.
 Nevill's Feast.

S.

Spine. v. Spynee.
 Sue forth. 3. et passim. sue. 6. 21. From this short
 way of writing, and perhaps speaking, we have
 our *Sewers*, officers of note. and *sewingeis*, serving,
 Lel. Coll. IV. p. 291. unless mis-written or mis-
 printed for *shewingis*.
 Slype. 11. slip or take off the outer coat. A. S. *slipan*.
 Skyrwates. 5. 149. Skirrirs or Skirwicks.
 Savory. 6. Saūay. 30. 63. Sawey. 172.
 Self. 13. fame, made of itself, as self-broth, 22. the
 owne broth, 122. MS. Ed. 5. 7. Chaucer.
 Seth. passim. MS. Ed. 1, 2. Chaucer. to seeth. A. S.
reoðan. Seyt. MS. Ed. 1. to strain. 25. 27.
 Smite and smyte. 16. 21. 62. cut, hack. A. S. *smitan*.
 Sode. v. Yfode.
 Storcion. MS. Ed. II. 12. v. Fitz-Stephen. p. 34.
 Sum. 20. sumdell, 51. somdel, 171. some, a little, some
 part. Chaucer has *sum*, and *somdele*. A. S. *sum*.
 Sanders. 20. used for colouring. MS. Ed. 34. v. Nor-
 thumb. Book, p. 415. Sandall wood. The transla-
 tors of that very modern book the Arabian Nights
 Entertainments, frequently have *Sanders* and Sandal
 wood, as a commodity of the East.
 Swyne. 146. alibi. Pork or Bacon. MS. Ed. 3. Bacon,
 on the contrary, is sometimes used for the animal.
 Old Plays, II. p. 248. Gloss. ad X Script: in v.
 See. MS. Ed. 56. Sea. Chaucer.
 Sawge. 29. *Sauge*, 160. MS. Ed. 52. Sage. *Pigge en*
Sage. E. of Devon's Feast. Shul.

- Shul. 146. schul. MS. Ed. 4. should, as N^o 147.
 schulle, schullyn. MS. Ed. 3. 7.
 Sawse Madame. 30. qu. Sauce.
 Sandale. MS. Ed. 34.
 Sawse Sarzyne. 84. v. ad loc.
 Serpell. 140. wild Thyme. *Serpyllum*.
 Sawse blancke. 136.
 Sawse noyre. 137. 141.
 Sawse verde. 140.
 Sow. 30. to sew, *fuere*. also 175. A. S. *ſpian*.
 Stoppe. 34. 48. to stuff.
 Swyng. 39. 43. alibi. MS. Ed. 20. 25. alibi. to shake,
 mix. A. S. *ſpenzan*.
 Sewe. 20. 29. 40. Sowe. 30. 33. alibi. MS. Ed. 38.
 Chaucer. Liquor, Broth, Sous. Wiclif. A. S. *ſeap*.
 v. Lye in 2d alphabet.
 Schyms. MS. Ed. 38. Pieces.
 Stondyng. 45, 46. 7. stiff, thick.
 Smale. 53. alibi. small. Lel. Coll. IV. p. 194.
 Spynee. 57. v. ad loc.
 Straw. 58. strew. A. S. *ſtpeapian*.
 Sklyfe. 59. a Slice, or flat Stick for beating any thing.
 Junius. v. Scife.
 Siryppe. 64. v. ad loc.
 Styne. 66. perhaps to close. v. ystyned. A. S. *ſtynan*.
 Stere. 67. 145. to stir. Chaucer. A. S. *ſtȳman*.
 Sithen. 68. fithen, 192. then. Chaucer. v. feth and
 fithe. A. S. *ſiððan*. ſihtyn, ſethe, ſeth, ſyth. MS.
 Ed. *then*.
 Salat. 76. a Sallad. Saladis, Sallads. Chaucer. Junius,
 v. *Salad*.
 Slete Soppes. 80. ſlit. A. S. *ſlitān*.
 Spryng. 85. to sprinkle. Wiclif. v. ſprenge. A. S.
ſpennan.
 Samon. 98. Salmon. So Lel. Coll. VI. p. 16, 17. Fr.
Saumon.
 Stepid. 109, 110. steeped. *Friſus*, ſtippen.

- Sex. 113. 176. Six. A. S.
 Sool. 119. *Solys*, 133. Soale, the fish.
 Schyl oysters. 121. to shell them. A. S. *scyll*, a shell.
 Sle. 126. to kill. *Scle*, Chaucer. and *slea*. A. S. *plean*.
 Sobre Sawse. 130.
 Sowpes. 82. 129. Sops. A. S. *rop*. dorry. MS. Ed. II. 6.
 Spell. 140. qu.
 Stary. MS. Ed. 32. stir.
 Swannes. 143. Pye, 79. Cygnets. Lel. Coll. VI. p. 5.
 Sonne. MS. Ed. 56. Sun. Chaucer.
 Sarfe, and *a Sarfe*. 145. a Sieve or Searse.
 Souple. 152. supple. *sople*, Chaucer; also *souple*. Fr.
 Stewes. 157. 170. Liquor. to stue, 186. a term well
 known at this day.
 Sars. 158. 164. Error perhaps for *Fars*. 167. 169.
 172.
 Sawcyfter. 160. perhaps, a Sauffage. from Fr. *Saucisse*.
 Soler. MS. Ed. 56. a solar or upper floor. Chaucer.
 Sawgeat. 161. v. ad loc.
 Skymō. 162. a Skimmer.
 Salwar. 167. v. Calwar.
 Sarcyness. MS. Ed. 54. v. Sawse.
 Syve, Seve. MS. Ed. II. 17, 18. a Sieve. v. Herfyve.
 Southrenwode. 172. Southernwood.
 Sowre. 173. four. *sour*, Chaucer.
 Stale. 177. Stalk. Handle. used now in the North, and
 elsewhere; as a fork-stale; quære a crasis for a fork's
 tail. Hence, Shaft of an Arrow. Lel. Coll. VI.
 p. 13. Chaucer. A. S. *stele*, or *stela*.
 Spot. MS. Ed. 57. Sprinkle.
 Sachus. 178. a dish. v. ad loc.
 Sachellis. 178. Bags. Satchells.
 Spynoches. 180. Spinages. Fr. *Espinars* in plural. but
 we use it in the singular. Ital. *Spinacchia*.
 Sit. 192. adhere, and thereby to burn to it. It ob-
 tains this sense now in the North, where, after the
 potage has acquired a most disagreeable taste by it,

it is said to be *pot-fitten*, which in Kent and elsewhere is expressed by being *burnt-to*.

Sotiltees. Proem. Suttler. Lel. Coll. VI. p. 5. seq. See N^o 189. There was no grand entertainment without these. Lel. Coll. IV. p. 226, 227. VI. 21. seq. made of sugar and wax. p. 31. and when they were served, or brought in, *at first*, they seem to have been called *warners*, Lel. Coll. VI. p. 21. 23. VI. p. 226, 227. as giving *warning* of the approach of dinner. See Notes on Northumb. Book, p. 422, 423. and Mr. Pennant's Brit. Zool. p. 496. There are three *sotiltes* at the E. of Devon's Feast, a stag, a man, a tree. Quere if now succeeded by figures of birds, &c. made in lard, and jelly, or in sugar, to decorate cakes.

Sewyng. Proem. following. Leland Coll. IV. p. 293.

Chaucer. Fr. *Suivre*.

Spete. MS. Ed. 28. Spit. made of hazel, 58. as Virg. Georg. II. 396.

States. Proem. Persons.

Scher. MS. Ed. 25. sheer, cut. Chaucer. v. Shere.

Schyveris. MS. Ed. 25. II. 27. Shivers. Chaucer. v. Slivere.

Schaw. MS. Ed. 43. shave.

T.

Thurgh. 3. alibi. thorough. A. S. *þurh. thorw.* MS. Ed. II.

Tanfey. 172. Herb. vide Junii Etymol.

Trape, Trāp. 152. alibi. Pan, platter, dish. from Fr.

To gedre. 14. to gydre, 20. to gyder, 39. to gȳd, 53. to gider, 59. to gyd, 111. to gedr̄, 145. So variously is the word *together* here written. A. S. *toġaðepe*.

Tredure. 15. name of Cawdel. v. ad loc.

To. 30. 17. MS. Ed. 33. 42. too; and so the Saxon.

Hence to to. 17. v. ad loc. Also, Lel. Coll. IV.

p. 181. 206. VI. p. 36. *To* is *till*, MS. Ed. 26. 84.
two. II. 7. v. *Unto*.

Thyk. 20. a Verb, to grow thick, as N° 67. thicken
taken passively. Adjective, 29. 52. *thik*, 57. *thykke*,
85. *thike*, Chaucer.

Teyse. 20. to pull to pieces with the fingers. v. ad loc.
et Junius, voce *Tease*. Hence teasing for carding
wool with teasels, a species of thistle or instrument.

Talbotes. 23. qu. v. ad loc.

Tat. 30. that. as in Derbysh. *who's tat?* for, who is
that? Belg. *dat*.

Thenne. 36 alibi. then. Chaucer. A. S. *ðanne*.

Thanne. 36. MS. Ed. 25. then. A. S. *ðan*. than.
MS. Ed. 14.

Teer. 36. Tear. A. S. *tepan*.

To fore. 46. alibi. before. Hence our *heretofore*.
Wiclif. Chaucer. A. S. *toropan*.

Thynne. 49. MS. Ed. 15. thin. A. S. *ðinn*.

Tarlettes. 50. afterwards *Tartletes*, rectius; and so
the Contents. *Tortelletti*. Holme. p. 85. v. *Tartee*.
Godwin, de Præful. p. 695. renders *Streblitæ*; et
v. Junius, voce *Tart*.

Thise. 53. alibi. these.

Take. 56. taken. Chaucer.

Thridde. 58. 173. alibi. Third, per metathesin.
Chaucer. Thriddendele, 67. Thriddel, 102. 134.
Tbredde, MS. Ed. II. 1. v. Junius, voce *Thirdendele*.

To done. 68. done. *To* seems to abound, vide Chaucer.
v. *To*.

Turnefole. 68. colours *porwnas*. vide ad loc.

Ther. 70. 74. they. Chaucer.

Ton treffis. 76. an herb. I amend it to *Ton cressis*,
and explain it *Cresses*, being the Saxon *tunkepre*,
or *tuncæpre*. See *Lye*, Dict. Sax. *Cresses*, so as to
mean, *one of the Cresses*.

Turbut. 101.

Tried out. 117. drawn out by roasting. See Junius,
v. *Try*.

- Tweydel. 134. Twey, MS. Ed. 12. Chaucer. *Twy*
for *twice* runs now in the North. A. S. *twā*, two.
ðæl, pars, portio.
Talow. 159. Mutton Sewet. v. Junii Etym.
Thyes, Thyys MS. Ed. 29, 30. Thighs.
Tartee. 164, 165. alibi. Tart. de Bry, 166. de Brym-
lent, 17. Tartes of Flesh, 168. of Fish, 170. v.
Tarlettes.
Towh. tough, thick. 173. See Chaucer. v. Tought.
A. S. *toh*.
Tharmys. MS. Ed. 16. Rops, Guts.
There. 170. 177 where. Chaucer.
Thowche. MS. Ed. 48. touch.
To. 185. for. Hence, *wherto* is *wherefore*. Chaucer.
Towayl. MS. Ed. II 21. a Towel.
Thee. 189. thou, as often now in the North.
Temper. MS. Ed. 1. et *sæpe*. to mix.

U.

- Uppon. 85. alibi. upon.
Urchon. 176. Urchin, *Erinaceus*.
Unto. MS. Ed. 2. until. v. *To*. Chaucer.

V.

- Violet. 6. v. ad loc.
Verjous. 12. 48. *viaws*. 154. verious. 15. Verjuice,
Fr. Verjus. V. Junium.
Veel. 16. alibi. MS. Ed. 18. Veal.
Vesll. 29. a dish.
Vyne Grace. 61. a mess or dish. *Grees* is the wild
Swine. Plott, Hist. of Staff. p. 443. Gloss. to Doug-
las' Virgil. v. Grifis. and to Chaucer. v. Grye.
Thoroton, p. 258. Blount, Tenures. p. 101. *Gresse*.
Lel.

- Lel. Coll. IV. p. 243. *Gres.* 248. Both pork and wine enter into the recipe.
- Vyānde Cypre. 97. from the Isle of Cyprus.
- Vernage. 132. Vernaccia. a sort of Italian white-wine. In Pref. to *Perlin*, p. xix. mis-written Vervage. See Chaucer. It is a sweet wine in a MS. of Tho. Astle esq. p. 2.
- Venyson. 135. often eaten with furmenty, E. of Devon's Feast. in *brothe*. Ibid.
- Verde Sawse. 140. it sounds *Green Sauce*, but there is no forel; sharp, four Sauce. See Junius, v. Verjuice.
- Vervayn. 172.

W.

- Wele. 1. 28. old pronunciation of *well*, now vulgarly used in Derbysh. *wel*, 3. alibi. *wel smale*, 6. very small. v. Lel. Coll. IV. p. 218. 220. Hearne, in Spelm. Life of Ælfred. p. 96.
- Wyndewe. 1. winnow. This pronunciation is still retained in Derbyshire, and is not amiss, as the operation is performed by wind. v. omnino, Junius. v. Winnow.
- Waythe, waifsh, waische. 1. 5. 17. to wash. A. S. *pærcan*.
- Whane, whan. 6. 23. 41. when. So Sir Tho. Elliot. v. Britannia. Percy's Songs, I. 77. MS. Romance of Sir Degare vers. 134. A. S. *hpænne*. wan, wanne. MS. Ed. 25. 38. when.
- Wole. Proem. will. *wolt*. 68. wouldst. Chaucer. v. Wol.
- Warly, Warliche. 20. 188. gently, warily. A. S. *pæpe*, wary, prudent. Chaucer. v. Ware. Junius, v. Warie.
- Wafroñs. 24. Wafers. Junius, v. Wafer.

With

With inne. 30. *divisim*, for within. So *with oute*, 33.

Welled. 52. v. *ad loc.* MS. Ed. 23.

Wete. 67. 161. wet, now in the North, and see Chaucer. A. S. *wæt*.

Wry. 72. to dry, or cover. Junius, v. Wrie.

Wyn: MS. Ed. 22. *alibi*. Wine. v. Wyneger.

Wryng thurgh a Straynour. 81. 91. thurgh a cloth, 153. *almandes* with fair water, 124. wryng out the water. Ibid. wryng *parsley* up with eggs, 174. Chaucer, voce *wrong*, *ywrong*, and *wrang*. Junius, v. Wring.

Womdes, Wombes. 107. *quære* the former word? perhaps being falsely written, it was intended to be obliterated, but forgotten. *Wombes* however means *bellies*, as MS. Ed. 15. See Junius, voce *Womb*.

Wyneger. MS. Ed. 50. Vinegar. v. Wyn.

Wone. 107. *a deal* or *quantity*. Chaucer. It has a contrary sense though in Junius, v. Whene.

Whete. 116. Wete. MS. Ed. 1. II. 30. Wheat. A. S. *hwæte*.

Wastel. 118. white Bread. *yfarced*, 159. of it. MS. Ed. 30. II. 18. Gloss. *ad X* Script. v. *Simenellus*. Chaucer; where we are referred to *Verstegan V.* but *Wassel* is explained there, and not *Wassel*; however, see Stat. 51 Henry III. Hoveden, p. 738. and Junius' Etymol.

Wheyze. 150. 171. Whey. A. S. *hwæz*. *Serum Lactis*. g often dissolving into y. v. Junium, in Y.

Wynde it to balles. 152. make it into balls, turn it. Chaucer. v. Wende. Junius, v. Winde.

Wallenotes. 157. Walnuts. See Junius, in voce.

Wose of Comtrei. 190. y. *ad loc.* Juice.

Wex. MS. Ed. 25. Wax.

Were. MS. Ed. 57. where.

Y.

Y. is an usual prefix to adjectives and participles in our old authors. It came from the Saxons; hence ymynced, minced; yslyt, slit; &c. *I* is often substituted for it. V. Gloss. to Chaucer, and Lye in Jun. Etym. v. L.

It occurs perpetually for *i*, as ymynced, yslyt, &c. and so in MS. Editoris also.

Written z. 7. 18. alibi. used for *gh*, 72. MS. Ed. 33. Chaucer. v. Z. Hence ynouhz, 22. enough. So MS. Ed. passim. Quere if z is not meant in MSS for *g* or *t* final.

Dotted, *y*, after Saxon manner, in MS. Ed. as in Mr. Hearne's edition of Robt. of Gloucester.

Ycorve. 100, 101. cut in pieces. icorvin, 133. Gloss. to Chaucer. v. *Icorvin*, and *Throtycorve*.

Zelow. 194. *yelow*. MS. Ed. 30. yellow. A. S. *zealupo* and *zelep*.

Yolkes. 18. i. e. of eggs. Junius, v. *Yelk*.

Ygrond. v. *Gronden*.

Yleefshed. 18. cut it into slices. So, *lesh* it, 65. 67. *leach* is to slice, Holme III. p. 78. or it may mean to lay in the dish, 74. 81. or distribute, 85. 117.

Ynouhz. 22. ynowh, 23. 28. ynowh, 65. ynow. MS. Ed. 32. Enough. Chaucer has *inough*.

Yfer. 22. 61. id est *ifere*, together. *Feer*, a Companion.

Wiclif, in *Feer* and *Scukynge feer*. Chaucer. v. *Fere*, and *Yfere*. Junius, v. *Yfere*.

Yfette. Proem. put down, written.

Yskaldid. 29. scalded.

Yfode. 29. *ifode*, 90. *sodden*, 179. boiled. MS. Ed. II. 11. Chaucer. all from to seeth.

Yfope. 30. 63. Yfop. MS. Ed. 53. the herb Hyssop. Chaucer. v. *Ifope*.

Yforced. v. forced.

Yfasted. 62. qu.

Zif,

Yif, zyf. MS. Ed. 37. 39. if. also give, II. 9. 10.
Ystyned, istyned. 162. 168. to *fyne*, 66. seems to
mean to close.

Yteyfed. 20. pulled in pieces. v. ad loc. and v. Tease.

Ypānced. 62. perhaps pounced, for which see Chaucer.

Yfōndred. 62. *ifondred*, 97. 102. *yfondyt*, 162. poured,
mixed, dissolved. v. *found*. Fr. *fondu*.

Yholes. 37. perhaps, hollow.

Ypared. 64. pared.

Ytosted, itosted. 77. 82. toasted.

Iboiled. 114. boiled.

Yest. 151. Junius, v. Yeast.

Igrated. 153. grated.

Ybake. 157. baked.

Ymbre. 160. 165. Ember.

Ypocras. how made, 191. Hippocras. wafers used with
it. *Lel. Coll.* IV. p. 330. VI. p. 5, 6. 24. 28. 12.
and dry toasts, *Rabelais* IV. c. 59. *Joly Ypocras*.
Lel. Coll. IV. p. 227. VI. p. 21. Bishop Godwin
renders it *Vinum aromaticum*. It was brought both
at beginning of splendid entertainments, if Apicius
is to be understood of it. *Lib.* I. c. 1. See Lister,
ad loc. and in the middle before the second course;
Lel. Coll. IV. p. 227. and at the end. It was in use
at St. John's Coll. Cambr. 50 years ago, and brought
in at Christmas at the close of dinner, as anciently
most usually it was. It took its name from *Hippo-*
crates' sleeve, the bag or strainer, through which it
was passed. Skinner, v. Claret; and Chaucer. or as
Junius suggests, because strained *juxta doctrinam*
Hippocratis. The Italians call it *hipocrasso*. It
seems not to have differed much from *Piment*, or
Pigment (for which see Chaucer) a rich spiced
wine which was sold by Vintners about 1250. Mr.
Topham's MS. Hippocras was both white and red.
Rabelais, IV. c. 59. and I find it used for sauce to
lampreys. *Ibid.* c. 60.

There

There is the process at large for making ypocrasse in a MS. of my respectable Friend Thomas Astle, esq. p. 2. which we have thought proper to transcribe, as follows:

‘ To make Ypocrasse for lords with gynger, fynamon, and graynes sugour, and turefoll: and for comyn pepull gynger canell, longe peper, and claryffied honny. Loke ye have feyre pewter basens to kepe in your pouders and your ypocrasse to ren ynne. and to vi basens ye muste have vi renners on a perche as ye may here see. and loke your poudurs and your gynger be redy and well paryd or hit be beton in to poudr. Gynger colombyne is the best gynger, mayken and balandyne be not so good nor holsom. . . . now thou knowist the propertees of Ypocras. Your poudurs must be made everyche by themselves, and leid in a bledder in store, hange sure your perche with baggs, and that no bagge twayche other, but basen twayche basen. The fyrst bagge of a galon, every on of the other a potell. Fyrst do in to a basen a galon or ij of redwyne, then put in your pouders, and do it in to the renners, and so in to the seconde bagge, then take a pece and assay it. And yef hit be eny thyng to stronge of gynger alay it withe fynamon, and yef it be strong of fynamon alay it withe sugour cute. And thus schall ye make perfyte Ypocras. And loke your bagges be of boltell clothe, and the mouthes opyn, and let it ren in v or vi bagges on a perche, and under every bagge a clene basen. The draftes of the spies is good for fewies. Put your Ypocrase in to a stanche wessell, and bynde upon the mouthe a bleddur strongly, then serve forthe wassers and Ypocrasse.’

Y

ADDEN-

A D D E N D A.

- p. i. add at bottom. 'vi. 22. where *Noah* and the
'beasts are to live on the same food.'
- xiv. after *ingeniosa gula est*, add, 'The *Italians* now
'eat many things which we think perfect carrion.
'*Ray*, Trav. p. 362. 406. The *French* eat frogs
'and snails. The *Tartars* feast on horse-flesh, the
'*Chinese* on dogs, and meer *Savages* eat every
'thing. *Goldsmith*, Hist. of the Earth, &c. II. p. 347,
'348. 395. III. p. 297. IV. p. 112. 121, &c.'
- xviii. lin. 1. after *ninth Iliad*, add, 'And Dr. *Shaw*
'writes, p. 301, that even now in the East, the
'greatest prince is not ashamed to fetch a lamb
'from his herd and kill it, whilst the princess is
'impatient till she hath prepared her fire and her
'kettle to dress it.'
- Ibid. lin. 12. after *heretofore* add, 'we have some
'good families in England of the name of *Cook* or
'*Coke*. I know not what they may think; but we
'may depend upon it, they all originally sprang
'from real and professional cooks; and they need
'not be ashamed of their extraction, any more
'than the *Butlers*, *Parkers*, *Spencers*, &c.'
- xix. add at bottom, 'reflect on the Spanish *Olio* or
'*Olla podrida*, and the French fricassée.'
- xxv. lin. ult. *intended*. add, 'See *Ray*, Trav. p. 283.
'407. and *Wright's* Trav. p. 112.'

A D V E R T I S E M E N T.

SINCE the foregoing sheets were printed off, the following very curious Rolls have happily fallen into the Editor's hand, by the favour of John Charles Brooke, Esq. Somerset Herald. They are extracted from a MS. belonging to the family of Nevile of Chevet, near Wakefield, com. Ebor. and thence copied, under the direction of the Rev. Richard Kay, D. D. Prebendary of Durham.

These Rolls are so intimately connected with our subject, as exhibiting the dishes of which our Roll of *Cury* teaches the dressing and preparation, that they must necessarily be deemed a proper appendix to it. They are moreover amusing, if not useful, in another respect; *viz.* as exhibiting the gradual prices of provisions, from the dates of our more ancient lists, and the time when these Rolls were composed, in the reign of Henry VIII. For the further illustration of this subject, an extract from the old Account-Book of *Luton*, 19 *Hen. VIII.* is super-added; where the prices of things in the South, at the same period,

may be seen. And whoever pleases to go further into this matter of *prices*, may compare them with the particulars and expence of a dinner at Stationer's-Hall, A. D. 1556. which appeared in the St. James's Chronicle of April 22, 1780.

We cannot help thinking that, upon all accounts, the additions here presented to our friends must needs prove exceedingly acceptable to them.

ROLLS

ROLLS OF PROVISIONS,

With their PRICES, DISHES, &c.

Temp. H. VIII.

THE marriage of my son-in-law ^a Gervas Clifton and my daughter Mary Nevile, the 17th day of January, in the 21st year of the reigne of our Sovereigne Lord King Henry the VIIIth.

	£.	s.	d.
First, for the apparell of the said Gervys Clifton and Mary Nevill, 21 yards of Ruffet Damask, every yard 8s ^b ,	7	14	8
Item, 6 yards of White Damask, every yard 8s.	48	0	

^a Gervas] below *Gervys*. So unsettled was our orthography, even in the reign of Henry VIII. So *Nevile*, and below *Nevill*. Mary, third daughter of Sir John Nevil of Chevet, was first wife of Sir Gerv. Clifton of Clifton, com. Nott. Knight.

^b 8s.] The sum is £. 7. 14s. 8d. but ought to be £. 8. 8s. so that there is some mistake here. N. B. This transcript is given in our common figures; but the original, no doubt, is in the Roman.

Z

Item,

	£.	s.	d.
Item, 12 yards of Tawney Camlet, every yard 2s. 8d ^c .		49	4
Item, 6 yards of Tawney Velvet, every yard 14s.	4	4	0
Item, 2 Rolls of Buckrom,	0	6	0
Item, 3 Black Velvet Bonnits for women, every bonnit 17s.		51	0
Item, a Fronflet ^d of Blue Velvet,	0	7	6
Item, an ounce of Damask Gold ^e ,	0	4	0
Item, 4 Laynes ^f of Frontlets,	0	2	8
Item, an Eyye ^g of Pearl,		24	0
Item, 3 pair of Gloves,	0	2	10
Item, 3 yards of Kersey; 2 black, 1 white,	0	7	0
Item, Lining for the same,	0	2	0
Item, 3 Boxes to carry bonnits in,	0	1	0
Item, 3 Pasts ^h ,	0	0	9
Item, a Furr of White Lufants ⁱ ,		40	0
Item, 12 Whit Heares ^k ,		12	0
Item, 20 Black Conies,		10	0

^c 2s. 8d.] This again is wrongly computed. There may be other mistakes of the same kind, which is here noted once for all; the reader will easily rectify them himself.

^d Fronflet.] f. Frontlet, as lin. 10.

^e Damask Gold.] Gold of Damascus, perhaps for powder.

^f Laynes.] qu.

^g Eyye.] f. Egg.

^h Pasts.] Pastboards.

ⁱ Lufants.] qu.

^k Heares.] f. Hares.

Item,

	£.	s.	d.
Item, A pair of Myllen ¹ Sleeves of white fattin,	0	8	0
Item, 30 White Lamb Skins,	0	4	0
Item, 6 yards of White Cotton,	0	3	0
Item, 2 yards and $\frac{1}{2}$ black fattin,	0	14	9
Item, 2 Girdles,	0	5	4
Item, 2 ells of White Ribon, for tippets,	0	1	1
Item, an ell of Blue Sattin,	0	6	8
Item, a Wedding Ring of Gold,	0	12	4
Item, a Millen Bonnit, dressed with Agletts,	0	11	0
Item, a yard of right White Sattin,	0	12	0
Item, a yard of White Sattin of Bridge ^m ,	0	2	4

The Expençe of the Dinner, at the marriage of said Gervys Clifton and Mary Nevile. Imprimis,

Three Hogheads of Wine, 1 white, 1 red,			
1 claret,	5	5	0
Item, 2 Oxen,	3	0	0
Item, 2 Brawns ⁿ ,	1	0	0
Item, 2 Swans ^o , every Swan 2s,	0	12	0

¹ Myllen]. *Milan*, city of Lombardy, whence our *millaner*, now *milliner*, written below *millen*.

^m Bridge]. Brugge, or Bruges, in Flanders.

ⁿ Brawns]. The Boar is now called a Brawn in the North, wid. p. 126.

^o 2 Swans]. f. 6 Swans.

	£.	s.	d.
Item, 9 Cranes ^p , every Crane 3s. 4d.	1	10	0
Item, 16 Heron sews ^q , every one 12 d.	0	16	0
Item, 10 Bitterns, each 14d.	0	11	8
Item, 60 couple of Conies, every couple 5d.	2	5	0
Item, as much Wild-fowl, and the charge of the same, as cost	3	6	8
Item, 16 Capons of Grease ^r ,	0	16	0
Item, 30 other Capons,	0	15	0
Item, 10 Pigs, every one 5d.	0	4	2
Item, 6 Calves,	0	16	0
Item, 1 other Calf,	0	3	0
Item, 7 Lambs,	0	10	0
Item, 6 Withers ^s , every Withers 2s. 4d.	0	14	0
Item, 8 Quarters of Barley ^t Malt, every quarter 14s.	5	10	0
Item, 3 Quarters of Wheat, every quar- ter 18s.		54	0
Item, 4 dozen of Chickens,	0	6	0
Besides Butter, Eggs, Verjuice, and Vine- gar.			

^p Cranes]. v. p. 67.

^q Heron sews]. In one word, rather. See p. 139.

^r of Grease.] I presume fatted.

^s Withers]. Weathers.

^t Barley malt]. So distinguished, because wheat and oats were at this time sometimes malted. See below, p. 172.

In Spices as followeth.

℥. s. d.

Two Loaves of Sugar ^a, weighing 16 lb.

12 oz. at 7d. per lb.

o 9 9

Item, 6 pound of Pepper, every pound 22d.

o 11 o

Item, 1 pound of Ginger,

o 2 4

Item, 12 pound of Currants, every pound 3½d.

o 3 6

Item, 12 lb. of Proynes ^x, every pound 2d.

o 2 o

Item, 2 lb. of Marmalet,

o 2 1

Item, 2 ^y Poils of Sturgeon,

o 12 4

Item, a Barrel for the same,

o o 6

Item, 12 lb. of Dates, every lb. 4d.

o 4 o

Item, 12 lb. of Great Raifons ^z,

o 2 o

Item, 1 lb. of Cloves and Mace,

o 8 o

Item, 1 quarter of Saffron,

o 4 o

Item, 1 lb. of Tornself ^a,

o 4 o

Item, 1 lb. of Ising-glass,

o 4 o

Item, 1 lb. of Biskitts,

o 1 o

Item, 1 lb. of Carraway Seeds,

o 1 o

Item, 2 lb. of Cumfitts,

o 2 o

Item, 2 lb. of Torts ^b of Portugal,

o 2 o

^a Loaves of Sugar]. So that they had now a method of refining it, v. p. xxvi.

^x Proynes]. Prunes, v. p. 148.

^y Poils]. Misread, perhaps, for Joils, *i. e.* Jowls.

^z Great Raifons,] v. p. 38.

^a Tornself]. Turnsole, v. p. 38.

^b Torts]. qu.

Item,

	£.	s.	d.
Item, 4 lb. of Liquorice and Anniseeds,	0	1	0
Item, 3 lb. of Green Ginger,	0	4	0
Item, 3 lb. of Suckets ^c ,	0	4	0
Item, 3 lb. of Orange Buds, 4s.	0	5	4
Item, 4 lb. of Oranges in Syrup,	0	5	4
Total	£. 61	8	8

^c Suckets]. These, it seems, were sold ready prepared in the shops. See the following Rolls.

Sir

Sir John Nevile, } The marriage of my Son-in-law,
 of Chete, Knight. } Roger Rockley^a, and my daughter Elizabeth Nevile, the 14th of January, in the 17th year of the reigne of our Sovereigne Lord King Henry the VIIIth.

£. s. d.

First, for the expence of their Apparel,	
22 yards of Ruffet Sattin, at 8s. per yard,	8 16 0
Item, 2 Mantilles of Skins, for his gown,	48 0
Item, 2 yards and $\frac{1}{2}$ of black velvet, for his gown,	0 30 0
Item, 9 yards of Black Sattin, for his Jacket and Doublet, at 8s. the yard,	3 12 0
Item, 7 yards of Black Sattin, for her Ker-till, at 8s. per yard,	56 0
Item, a Roll of Buckrom,	0 2 8
Item, a Bonnit of Black Velvet,	0 15 0
Item, a Frontlet for the same Bonnit,	0 12 0
Item, for her Smock,	0 5 0
Item, for a pair of perfumed Gloves,	0 3 4
Item, for a pair of other Gloves,	0 0 4

^a Rockley]. Elizabeth eldest daughter of Sir John Nevile, married, Roger eldest son, and afterwards heir, of Sir Thomas Rockley of Rockley, in the parish of Worlborough, Knight.

Second Day.

Item, for 22 yards of Tawney Camlet, at 2s. 4d. per yard,	51	4	
Item, 3 yards of Black Sattin, for lining her gown, at 8s per yard,	24	0	
Item, 2 yards of Black Velvet, for her gown,	30	0	
Item, a Roll of Buckrom, for her Gown,	0	2	8
Item, 7 yards of Yellow Sattin Bridge ^b , at 2s. 4d. per yard,	26	4	
Item, for a pair of Hose,	0	2	4
Item, for a pair Shoes,	0	1	4
	Sum £.	27	8 0

Item, for Dinner, and the Expence of the
said Marriage of Roger Rockley, and
the said Elizabeth Nevile.

Imprimis, eight quarters of Barley-malt, at 10s. per quarter,	4	0	0
Item, 3 quarters and $\frac{1}{2}$ of Wheat, at 14s. 4d. per quarter,	56	8	
Item, 2 Hogsheads of Wine, at 40s.	4	0	0
Item, 1 Hoghead of Red Wine, at	0	40	0
	Sum Total £.	39	8 0

^b Bridge]. See above, p. 167, note^m.

For

For the First Course at Dinner.

Imprimis, Brawn with Musterd, served alone with
Malmsey.

Item, Frumery^c to Pottage.

Item, a Roe roasted for Standert^d.

Item, Peacocks, 2 of a Dish.

Item, Swans 2 of a Dish.

Item, a great Pike in a Dish.

Item, Conies roasted 4 of a Dish.

Item, Venison roasted.

Item, Capon of Grease, 3 of a Dish.

Item, Mallards^e, 4 of Dish.

Item, Teals, 7 of a Dish.

Item, Pyes baken^f, with Rabbits in them.

Item, Baken Orange.

Item, a Flampett^g.

Item, Stoke Fritters^h.

Item, Dulcetsⁱ, ten of Dish.

Item, a Tart.

^c Frumery]. v. p. 135.

^d Standert]. A large or standing dish. See p. 174. l. 3.

^e Mallards]. v. p. 144.

^f Baken]. baked.

^g Flampett]. f. Flaunpett, or Flaumpeyn, v. p. 136.

^h Stoke Fritters]. Baked on a hot-iron, used still by the Brewers,
called a stoker.

ⁱ Dulcets]. qu.

Second Course.

- First, Marterns^k to Pottage.
 Item for a Standert, Cranes 2 of a dish.
 Item, Young Lamb, whole roasted.
 Item, Great Fresh Sammon Gollis^l.
 Item, Heron Sues, 3 of a dish.
 Item, Bitterns, 3 of a dish.
 Item, Pheasants, 4 of a dish.
 Item, a Great Sturgeon Poil.
 Item, Partridges, 8 of a dish.
 Item, Plover, 8 of a dish.
 Item, Stints^m, 8 of a dish.
 Item, Curlewsⁿ, 3 of a dish.
 Item, a whole Roe, baken.
 Item, Venifon baken, red and fallow^o.
 Item, a Tart.
 Item, a March^p Payne.
 Item, Gingerbread.
 Item, Apples and Cheefe scraped with Sugar and Sage.

^k Marterns]. qu. it is written Martens, below.

^l Gollis]. f. Jowls.

^m Stints]. The Stint, or Purre, is one of the Sandpipers. Pennant, Brit. Zool, II. 374.

ⁿ Curlews]. See above, p. 130. and below. Curlew Knaves, also below.

^o Fallow.] If I remember right, Dr. Goldsmith says, Fallow-deer were brought to us by King James I. but see again below, more than once.

^p March Payne]. A kind of Cake, very common long after this time, v. below.

For Night.

First a Play, and straight after the play a Mask, and when the Mask was done then the Banckett^a, which was 110 dishes, and all of meat; and then all the Gentilmen and Ladys danced; and this continued from the Sunday to the Saturday afternoon.

The Expençe in the Week for Flesh and Fish for the same marriage.

	£.	s.	d.
Imprimis, 2 Oxen,	3	0	0
Item, 2 Brawns,		22	0
Item, 2 Roes 10s. and for servants going, 5s.	0	15	0
Item, in Swans,	0	15	0
Item, in Cranes 9,		30	0
Item, in Peacocks 12,	0	16	0
Item, in Great Pike, for flesh dinner, 6,		30	0
Item, in Conies, 21 dozen,	5	5	0
Item, in Venison, Red Deer Hinds 3, and fetching them,	0	10	0
Item, Fallow Deer Does 12,	—	—	—
Item, Capons of Grease 72,	3	12	0
Item, Mallards and Teal, 30 dozen,	3	11	8
Item, Lamb 3,	0	4	0
Item, Heron Sues, 2 doz.		24	0

^a Banckett]. Banquet.

	£.	s.	d.
Item, Shovelords ^r , 2 doz.	24	0	
Item, in Bytters ^r 12,	16	0	
Item, in Pheasants 18,	24	0	
Item, in Partridges 40,	0	6	8
Item, in Curlews 18,	24	0	
Item, in Plover, 3 dozen,	0	5	0
Item, in Stints, 5 doz.	0	9	0
Item, in Sturgeon, 1 Goyle ^r ,	0	5	0
Item, 1 Seal ^u ,	0	13	4
Item, 1 Porpoise ^r ,	0	13	4

£.

For Frydays and Saturdays.

First, Leich Brayne^y.

Item, Frometye Pottage.

^r Shovelords]. Shovelers, a species of the Wild Duck. Shovelards, below.

^s Bytters]. Bitterns, above; but it is often written without *n*, as below.

^t Goyle]. Jowl, v. above, p. 174. l. 5.

^u Seal]. One of those things not eaten now; but see p. 147 above, and below, p. 180. l. 6.

^r Porpoise]. v. p. 147, above.

^y Leich Brayne]. v. p. 141, above. but qu. as to Brayne.

Item,

- Item, Whole Ling and Huberdyne^a.
- Item, Great Goils^a of Salt Sammon.
- Item, Great Salt Eels.
- Item, Great Salt Sturgeon Goils.
- Item, Fresh Ling.
- Item, Fresh Turbut.
- Item, Great Pike^b.
- Item, Great Goils of Fresh Sammon.
- Item, Great Ruds^c.
- Item, Baken Turbuts.
- Item, Tarts of 3 several meats^d.

Second Course.

- First, Martens to Pottage.
- Item, a Great Fresh Sturgeon Goil.
- Item, Fresh Eel roasted.
- Item, Great Brett.
- Item, Sammon Chines broil'd.
- Item, Roasted Eels.
- Item, Roasted Lampreys.
- Item, Roasted Lamprons^e.
- Item, Great Burbatts^f.

^a Huberdyne]. miswritten for Haberdine, i. e. from Aberdeen ; written below Heberdine.

^a Goils]. v. above, p. 174. l. 5.

^b Pyke]. v. above, p. 50. and below, often.

^c Ruds]. qu. Roaches, v. below.

^d meats]. Viands, but not Fleshmeats.

^e Lamprons]. v. p. 142, above.

^f Burbatts]. qu. Turbuts.

Item,

Item, Sammon baken.

Item, Fresh Eel baken.

Item, Fresh Lampreys, baken.

Item, Clear Jilly^s.

Item, Gingerbread.

Waiters at the said Marriage.

Storrers, Carver.

Mr. Henry Nevile, Sewer.

Mr. Thomas Drax, Cupbearer.

Mr. George Pashlew, for the Sewer-board end.

John Merys, }
John Mitchill, } Marshalls.

Robert Smallpage, for the Cupboard.

William Page, for the Celler.

William Barker, for the Ewer.

Robett Sike the Younger, and

John Hiperon, for Buttery.

To wait in the Parlour.

Richard Thornton.

Edmund North.

Robert Sike the Elder.

William Longley.

Robert Live.

William Cook.

Sir John Burton, Steward.

My brother Stapleton's servant.

My son Rockley's servant to serve in the state.

* Jilly]. Jelly.

The

The Charges of Sir John Nevile, of Chete, Knight,
being Sheriff of Yorkshire in the 19th year of the
reigne of King Henry VIII.

Lent Affizes.

	£.	s.	d.
Imprimis, in Wheat 8 quarters,	8	0	0
Item, in Malt, 11 quarters,	7	6	8
Item, in Beans, 4 quarters,	3	4	0
Item, in Hay, 6 loads,		25	0
Item, in Litter, 2 loads,	0	4	0
Item, part of the Judge's Horses in the inn,	0	13	4
Item, 5 hogheads of Wine, 3 claret,			
1 white, 1 red,	10	16	4
Item, Salt Fish, 76 couple,	3	16	4
Item, 2 barrells Herrings,		25	6
Item, 2 Barrells Salmon,	3	1	0
Item, 12 seams ^a of Sea Fish,	6	4	0
Item, in Great Pike and Pickering, 6 score			
and 8,	8	0	0
Item, 12 Great Pike from Ramsay,	2	0	0
Item, in Pickerings from Holdef's 1111 xx,	3	0	0
Item, Received of Ryther 20 great Breame,	20	0	
Item, Received of said Ryther, 12 great			
Tenches,	0	16	0

^a seams]. quarter, much used in Kent, v. infra.

	£.	s.	d.
Item, Received of said Ryther 12 great Eels and 106 Toulings ^b Eels, and 200 lb. of Brewit ^c Eels, and 20 great Ruds,		40	0
Item, in great Fresh Sammon, 28	3	16	8
Item, a Barrell of Sturgeon,		46	8
Item, a Firkin of Seal,	0	16	8
Item, a little barrell of Syrope ^d ,	0	6	8
Item, 2 barrells of all manner of Spices,	4	10	0
Item, 1 bag of Ilinglafs,	0	3	0
Item, a little barrell of Oranges,	0	4	0
Item, 24 gallons of Malmsey,	0	16	0
Item, 2 little barrells of Green Ginger and Suckerts,		0	3
Item, 3 Bretts,	0	12	0
Item, in Vinegar, 13 gallon, 1 quart	0	6	8
Item, 8 large Table Cloths of 8 yards in length, 7 of them 12d per yard, and one 16d,	3	6	8
Item, 6 doz. Manchetts ^e ,	0	6	0
Item, 6 gallons Vergis ^f ,	0	4	8
Item, in Mayne Bread ^g ,	0	0	8

^b Toulings Eels]. qu. see below.

^c Brewit Eels]. *i. e.* for Brewet; for which see above, p. 127.
also here, below.

^d Syrope]. v. p. 36. above.

^e Manchetts]. a species of Bread, see below.

^f Vergis]. Verjuice.

^g Mayne Bread]. Pain du main, v. p. 147. above.

Item

	£.	s.	d.
Item, bread bought for March Payne,	0	0	8
Item, for Sugar and Almonds, besides the 2 barrels,	0	11	0
Item, for Salt	0	6	0
Item, for 5 gallons of Mustard,	0	2	6
Item, a Draught of Fish, 2 great Pikes and 200 Breams,	0	26	8
Item, 3 gallons of Honey,	0	3	9
Item, 6 Horse-loads of Charcoal,	0	2	8
Item, 3 Load of Talwood ^h and Bavings,	0	3	4
Item, 4 Streyners,	0	1	0
Item, for Graines ⁱ ,	0	0	4
Item, 20 doz. of Cups,	0	6	8
Item, 6 Flaskits and 1 Maund ^k ,	0	3	4
Item, 1 doz. Earthen Potts,	0	0	6
Item, 2 Staff Torches,	0	4	0
Item, for Yearbes ^l , 5 days,	0	1	8
Item, for Waferans, 5 days ^m ,	0	1	8
Item, for Onions,	0	1	0

^h Talwood and Bavings]. Chord-wood, and Bavins. See Dr. Birch's Life of Prince Henry: Wetwood and Bevins occur below, p. 184.

ⁱ Grains]. qu.

^k Maund]. a large Basket, now used for Apples, &c.

^l Yearbes]. yerbs are often pronounced so now; whence *Terby Grease*, for Herb of Grace.

^m 5 dauns]. qu. perhaps gathering, or fetching them,

	£.	s.	d.
Item, 2 Gallipots,	0	0	8
Item, for Yeast, 5 days,	0	1	8
Item, 20 doz. borrowed Veffels,	0	5	1
Item, for Carriage of Wheat, Malt, Wine, and Wood, from the Water-side,	0	15	0
Item, for Parker the Cook, and other Cooks and Water-bearers,	4	10	0
Item, 6 doz. of Trenchers,	0	0	4
First, for making a Cupboard,	0	1	4

▪ Waferans]. v. above, p. 157.

The Charge of the said Sir John Nevile of Chete at
Lammas Affizes, in the 20th Year of the Reign of
King Henry the VIIIth.

	£.	s.	d.
Imprimis, in Wheat, 9 quarters,	12	0	0
Item, in Malt, 12 quarters,	10	0	0
Item, 5 Oxen,	6	13	4
Item, 24 Weathers,	3	4	0
Item, 6 Calves,		20	0
Item, 60 Capons of Grease,		25	0
Item, other Capons,	3	14	0
Item, 24 Pigs,	0	14	0
Item, 3 hogheads of Wine,	8	11	8
Item, 22 Swans,	5	10	0
Item, 12 Cranes,	4	0	0
Item, 30 Heronsews,		30	0
Item, 12 Shovelards,		12	0
Item, 10 Bitters,		13	4
Item, 80 Partridges,		26	8
Item, 12 Pheasants,		20	0
Item, 20 Curlews,		26	8
Item, Curlew Knaves 32,		32	0
Item, 6 doz. Plovers,	0	12	0
Item, 30 doz. Pidgeons,	0	7	6
Item, Mallards, Teal, and other Wild Fowl,	42	0	
Item, 2 Baskets of all manner of Spice,	5	0	0
B b 2			Item,

	£.	s.	d.
Item, in Malmsey, 24 Gallons,		32	0
Item, in Bucks,	10	0	0
Item, in Stags,	—	—	—

Fryday and Saturday.

First, 3 couple of great Ling,	12	0
Item, 40 couple of Heberdine,	40	0
Item, Salt Sammon,	20	0
Item, Fresh Sammon and Great,	3	6 8
Item, 6 great Pike,	12	0
Item, 80 Pickerings,	4	0 0
Item, 300 great Breems,	15	0 0
Item, 40 Tenches,	26	8
Item, 80 Toulung Eels and Brevet Eels, and 15 Ruds,	32	0
Item, a Firkin of Sturgeon,	16	0
Item, in Fresh Seals,	13	4
Item, 8 seame of Fresh Fish,	4	0 0
Item, 2 Bretts,	8	0
Item, a barrell of Green Ginger and Suc- ketts,	4	0
Item, 14 gallon of Vinegar,	7	7½
Item, 6 horse-loads of Charcoal,	2	4
Item, 40 load of Wetwood and Bevins,	53	4
Item, for Salt,	5	2
Item, 6 doz. of Manchetts,	6	0
Item, Gingerbread for March Payne,	0	8
Item, 5 gallon of Mustard,	2	6
Item,		

	£.	s.	d.
Item, for loan of 6 doz. veffels,		5	2
Item, 3 gallons of Honey,		3	9
Item, for the costs of Cooks and Water-bearers,	4	0	0
Item, for the Judges and Clerks of the Affize, for their Horfe-meat in the Inn, and for their Houfekeeper's meat, and the Clerk of the Affize Fee,	10	0	0
Item, for my Livery Coats, embroidered,	50	0	0
Item, for my Horfes Provender, Hay, Litter, and Grafs, at both the Affizes,	6	13	4

In

In a vellum MS. Account-Book of the Gild of the Holy Trinity at Luton, com. Bedford, from 19 Hen. VIII. to the beginning of Ed. VI. there are the expences of their Anniverfary Feasts, from year to year, exhibiting the feveral Provisions, with their prices. The feast of 19 Hen. VIII. is hereunder inferted; from whence fome judgement may be formed of the reft.

	£.	s.	d.
5 quarters, 6 bufhels of Wheat,		50	2
3 bufhels Wheat Flower,	0	5	11
6 quarters malte,		29	0
72 Barrels Beer,	0	12	10
Brewing 6 quarters Malte,	0	4	0
Bakyng,	0	1	6
82 Geys,	1	0	7
47 Pyggs,	1	3	10
64 Capons,	1	9	8½
74 Chekyns,	0	8	2
84 Rabetts, and Carriage,	0	10	8
Beyf,			
4 quarters,	1	0	0
a Lyfte,	0	0	8
a Shodour & Cromys,	0	0	11

Moton

	℥.	s.	d.
Moton & Welle ^a .			
1 quarter,	0	0	8
2 leggs of Welle & 2 Shodours,	0	1	0
A Marebone & Suet, & 3 Calwisfere,	0	0	4
1 quarter of Moton, and 6 Calwisfere,	0	0	9
20 Lamys,	1	5	10
Dressyng of Lamys,	0	0	6
Wine, 2 galons, a potell, & a pynte,	0	1	9
Wenegar 3 potellis,	0	1	0
Warg ^b 1 galon,	0	0	2½
Spyce,			
3 lb Pepur & half,	0	6	11
4 oz. of Clovis & Mace, & quartron,	0	3	4
11 lb. of Sugur & half,	0	7	0
½ lb. of Sinamon,	0	3	4
12 lb. of gret Refons,	0	1	0
6 lb. of smale Refons,	0	1	4
½ lb. of Gynger,	0	1	10
½ lb. of Sandurs,	0	0	8
1 lb. of Lycoras,	0	0	6
4 lb. of Prunys,	0	0	8
1 lb. of Comfetts,	0	0	8
½ lb. of Turnefell,	0	0	3
1 lb. of Grenys,	0	1	9
1 lb. of Anesseds,	0	0	5

^a Veal, now in the South pronounced with *W*.

^b Verjuice.

2 lb.

	£.	s.	d.
2 lb. of Almonds,	0	0	5
2 oz. of Safron and a quartron,	0	2	9
2 lb. of Dats,	0	0	8
Eggs 600,	0	6	0
Butter,	0	2	7
Mylke 19 galons,	0	1	7
8 galons and 2 gal. of Crem,	0	1	3 ¹ / ₂
Hone 2 galons,	0	3	0
Salte $\frac{1}{2}$ boshell,	0	0	8
Fythe,			
Fresche, and the careeg from London,	0	3	8
A fresche Samon,	0	2	8
Salte Fyche for the Coks,	0	1	0
Rydyng for Trouts	0	0	8
Mynstrels,	0	16	0
Butlers,	0	1	6
Cokys,	0	17	4



F I N I S.

